Vol. LXXIII-No. 12

Hamilton, Illinois, December, 1933

Monthly, \$1.00 a Year

How Do You Market Your Honey?

By Elmer Carroll Michigan

W HAT an interesting game this so many different angles. There is the work of producing a crop, the manner of packing and the business of selling. There are so many different ways of doing each that make it all the more interesting and also confusing.

For several years I was employed by a large commercial beekeeper, whose system of production was firstrate, whose ideas on packing were satisfactory, but there were weaknesses in marketing that were obvious to anyone in my position.

I had planned, like most helpers, to some day be in business for myself. But is was evident that I was going to have to study this marketing alone.

So I obtained work during the winter in the grocery department of a large store where I could observe customer reaction to special sales, and particularly to individual clerks. We were taught to avoid high pressure salesmanship, but also not to be clams.

After a customer had ordered the things in mind, the clerk did not rattle off rapidly a list of items, but stressed a few articles individually, giving the price and suggestions. These articles were changed each week, depending on the specials. For instance, if we had just received a fresh consignment of honey, we were told to mention it in this way:

"Just received a fresh stock of —'s honey, five pound pails are 79c. Pretty nice on pancakes these cold mornings."

What a wealth of advertising in that suggestion. It goes hand in hand with out-in-front display. Grocery clerks, whom I had supposed were men afraid of hard work, hard boiled, trying to sell you items you did not want, proved to be just the opposite and quite human.

I got another slant on marketing

by studying advertising and working on a newspaper. People do read the ads and much can be gained by studying the ads in any paper or magazine.

While I had not intended to enter the honey production until I had accumulated a small capital, the depression, and an acute attack of arthritis, rushed things along with the result that last year I bought a few colonies of bees and set out to market honey in what was probably the worst year for such an undertaking.

Too often I have seen beekeepers who had enjoyed a good reliable home trade, reach out for larger fields and neglect the best market, that home trade and it is hard to regain once you neglect it.

So my idea was to supply only such territory as I could handle twelve months of the year, year after year. My home town has a population of only six hundred, with no year-'round industries, yet last year, while others were shaking their heads, I sold over one ton of honey in this village, in pints and five pound pails.

Of course I was pleased but this year found me puzzled. With a limited capital I could not purchase needed increase, and having to have all the honey obtainable, I could not increase from present stock. You will ask why I did not buy outside. I did, both last year and this, solely to hold my trade. There is not enough margin, however, between the wholesale price and the retail price of honey.

I do not sell retail. All sales are made to stores, and it would be unfair to sell from house to house, and then dispose of the balance to the stores afterwards. Many do that very thing.

The label does not have to be elaborate. Too many labels are overdone. Get the ideas what you wish to express on the label into as few words as possible.

I have found that the most popular packs are the five-pound pail, the short pint, and the eight-ounce jar with little call for the latter.

We stress quality and cleanliness. To impress the trade, we advertised our product as Carroll's Pure Honey. This year it is Carroll's Honey. We found that the word "pure" often raised the questions, "Is your honey purer than others?" or "Isn't all honey pure?" So in fairness to other packers, we dropped "pure" from our label and advertising, but not from the honey.

I approach the buyer, ask him how his stock of honey is. My, they hand back an earful! "No, sorry, but honey doesn't move. Got a lot of old dark candied stuff I've had for three years."

Don't go away. Stay with him. Listen, be courteous, drive home your points. I cover seven stores in three villages, but I make them in routine once a month. I pack only my best honey, so I produce a small jar from my pocket and ask the storekeeper if he has ever seen better honey than that. Then I explain that I do not want him to take more than he thinks he can handle each month, as I will be around again in thirty days. And if at any time a label gets dirty or scuffed, or the honey granulates, I will replace it at once.

This monthly checkup is just as advantageous to me as it is to the merchant. I don't want my honey looking bad on his shelf any more than he does and this idea of a monthly checkup goes over big. In these smaller stores, I sell in cases of a dozen pints or six 5-pound pails.

I also agree to take back at any time any honey that has not sold but I do not sell on consignment. I have too much faith in the honey sale for that and the merchants must have too or he isn't going to push it.

As to the matter of price. You

have to assure the grocer of a decent margin of say ten cents on a 50-cent pail and five cents on a twenty-five cent pint.

Of course I am not getting what I should for honey. After honey hits the demoralizing price it did last year, it is quite another thing to bring it back into the bracket where it belongs.

For instance, let us consider one store to which I sold this summer. The merchant had honey on his shelves that he was trying to retail at 55 cents but people refused to buy it when city newspapers had specials at 32 cents. Last year and this, I sold to the same store at 40 cents per pail, retail 50 cents, with sales tax added.

Some weeks ago I was in the store checking up and the merchant ordered a case of pails, but he called me to the back of the store. "I want to show you something," and he pointed to a pyramid of pailed honey on his dairy counter put up by another packer.

I believe my face got red, at least it felt that way. A price tag stared me in the eye, 43 cents. "Here," he said, "Is some pretty nice stuff that I got for 35 cents," and proceeded to pry off the cover. When I looked at the contents, I felt better. At least half an inch of scum was on the honey and dipping down in we found specks of—I don't know what, anyway it wasn't wax.

Then his face got red and he stuttered something about having to have this cheaper honey for his poorer class of trade. Two weeks later he stopped me on the street and ordered more honey, claiming that two of my pails sold to every one of the other. Then I felt better. An attempt will be made next season to raise the price a little. If you don't raise it at the beginning of the season, it is hard to raise it later.

As to advertising, I have no trouble getting clerks to mention honey and to give it out-in-front display. Kellogg honey folder and a request card for recipes from the American Honey Institute goes with every pail. Every dollar spent with the Institute is returned many times in advertising value. To boost things along, once a month we print a honey recipe in the local paper. The bill is paid with honey. We did not know what reaction the newspaper ads were having until people stopped us on the street and asked when we were going to print another recipe-"the onecrust apple pie and the pop-corn balis were so good."

We really enjoy selling honey because we believe in it. If there were only enough difference between the wholesale and the jobbing price of honey, we would buy and sell, and leave production to other producers, for we take pride in putting honey on a dignified sales basis.

Only yesterday a party told me of buying a gallon of honey to help a friend that was on the welfare, who in turn had purchased five gallons from a man selling to the road gang for \$2.50. My party had paid 75 cents for the gallon, had tried to eat it and found it so strong that he gave half of it away, (the brute).

They figured they could bake with the rest of it. Made a cake and couldn't eat that, so gave the balance away. The man has never been near a bee yard but he got stung just the same.

Along with everything else, price cutting isn't going to help, neither are too high prices, but quality and service are.

Brood Poisoning of Bees

I was much interested in the short editorial published in the November issue of the American Bee Journal regarding brood poisoning of bees. I am inclined to believe, however, that the disorder reported by Doctor Brown, of Georgia, is different from the brood poisoning studied by Foster and myself in Florida. Doctor Brown states that young adult bees are effected and gives as symptoms, much distended abdomens, and loss of muscular power, but says nothing regarding death of larvae. Doctor Brown also infers that the trouble is more or less limited to Italian bees. The symptoms which Foster and I observed in Florida appeared to us entirely different from the symptoms thought to be caused by pollen or honey from Gelsemium sempervirens (yellow jessamine). In the Florida disorder only the brood was poisoned and this was so conspicuous that it could scarcely be overlooked. The losses among black and hybrid bees were fully as great as among Italians. Occasionally in affected colonies emerging bees lacked normal instincts apparently as a result of poisoning during the larval period. Only rarely were such bees observed and then only in very small numbers. They had previously been completely overlooked. In no case were their ab-domens distended. Assuming that Doctor Brown's observations were accurate it is scarcely possible to reconcile such basic differences as the poisoning of only young adult bees in one case and poisoning of only larvae in the other.

Our brief observations to determine the source of the poisonous honey seemed to indicate that it did not come from yellow jessamine. The trouble was well advanced before we observed the first yellow jessamine in bloom while among the pine forests of Florida where we found the most poisoned brood we failed to find

this vine. In southern Georgia where yellow jessamine was common there was little or no poisoned brood and in fact, affected colonies recovered promptly when moved from Florida to localities in Georgia where yellow jessamine is more abundant.

It appears that plant poisoning of both bees and brood may be of greater importance than is generally supposed. Vansell has recently reported serious poisoning of field bees while working western false-hellebore and indications are that the condition commonly known as "purple brood" in the South is caused by a poisonous substance gathered from plants.

-C. E. Burnside.

The Irish Bee Journal

With the October number of the thirty-third volume the Irish Bee Journal comes to an end. With the death of its editor and founder, the publication dies also. Since 1901 the Irish Bee Journal has been a welcome visitor to the homes of its many readers who were not by any means confined to Ireland. Rev. Digges was a minister and died during the service at his church. In like manner passed the immortal Langstroth, inventor of the frame hive.

Rev. Digges had been rector of the church, where he died, for a period of fifty years and in beekeeping found a pleasant outlet for his enthusiasm. Besides the magazine which he edited, Digges wrote a book which passed through several editions. For long it was known as Irish Bee Guide, but later editions were sold under the title "Practical Bee Guide."

Serving a church in a country district it was natural that the rector should become interested in country affairs and what better than beekeeping?

The October issue of Irish Bee Journal is largely devoted to the life work of its editor, and to the expressions of sympathy and loss on the part of his friends.

Cooperative Foulbrood Control

By Ivan Whiting Illinois

In the June Journal was an editorial entitled "Inspection Problems" dealing with the probable restricted inspection and closed with this sentence "Cooperative effort on the part of beekeepers may be necessary."

In Winnebago County, Illinois, is an example of such cooperative effort. Its chronology is as follows: About December 1, 1932, fifteen clean colonies were moved into Harlem Township. In May, nine more inspected colonies were added to them. Foulbrood was known to be

around and an effort was made to get an early inspection of the neighborhood but no deputy inspectors could be sent. On June 20th a one day's inspection was made of some of the worst infected apiaries. On July 1st all deputy apiary inspectors in Illinois were discharged. On July 4th eleven colonies of the bees mentioned were found to have one to a dozen cells each of foulbrood. After some correspondence in the inspection department, it was evident that the only immediate relief was through cooperative action among the beekeepers.

A constitution for a local organization was written, the prospective signers voluntarily agreed to have their bees inspected to get rid of foulbrood and to get all colonies on movable combs. The area embraced about one township. All the beekeepers to be found in the area (29) signed the constitution or agreed to the inspection. A member beekeeper inspected the bees without pay and here is the first tabulation: total colonies 177, foulbrood colonies 33, immovable frame colonies 23. Previously 51 American foulbrood colonies had died, been killed or treated.

Thus the Beekeepers' Alliance was organized and is functioning. "Where there's a will, there's a way," and this area is going to be made "safe for bees."

Salt for Honey Gathering

An old German neighbor of ours asked about our methods of honey production which we explained to him. "Don't you salt your bees?" he asked. He then told us that in his younger days he, too, kept bees. He said that he always placed a ring of salt around the hive at a distance of about six inches. "And then," he said, "how those bees would gather honey."

Did you ever hear of the like? Did any of your readers?

Illinois.

[No, we never heard of salt for bees. We don't believe there is anything to it.—Editor.]

"The Glass Packer" Furnished November Cover

The November cover showing the new fancy jar for honey was furnished by the courtesy of "The Glass Packer" a periodical devoted to the interest of those who pack products in glass. It was used as a cover of an issue of that magazine and attracted our attention. The Glass Packer carries frequent articles on packing honey in glass and the distribution of honey in glass.

THE HUMAN PUZZLE

Who Is He?



Who is he? This will be our last "Puzzle." (Something new in January.)

So get out the old lead pencil and a card and guess who this beekeeper is. The last time we said too much by way of hints so we'll leave it entirely to you this time.

Just three books now for the first three correct guesses. Hurry your postcard. (Last month we even got a telegram.)

The November "Puzzle."

The biggest one yet. Fifty-eight guesses. Last month it was indicated that the puzzle would be continued until the guessers give up or the puzzles give out but it is a privilege of the editorial autocrat to change his mind as often as he likes. So we have changed ours and will end the puzzle with this December number and the above guess. Do your best!

The bespectacle man was Dr. Lloyd R. Watson, Alfred, New York, originator of the Watson method of controlled mating of queen bees (we have a book by him "Controlled Mating of Queen Bees" should you want to read this interesting subject). He was formerly in charge of extension work in Beekeeping in Connecticut in the position now occupied by Prof. Crandall. From there he was transferred to the Bee Culture Office in Washington and then to Alfred University, Alfred, New York, where he is now Director of Scientific Research.

The first three to guess correctly the identity of Dr. Watson were—Everett McNay, Manhattan, Kansas; Julius Vittel, Medina, Ohio; and W. H. Force, Champaign, Illinois.

Guesses were received from Ohio, Washington State, Nova Scotia, South Carolina, Montana, Indiana, Illinois, Kansas, Missouri, New York, Connecticut, Minnesota, Iowa, Pennsylvania, North Dakota, Kentucky, Maryland, Wisconsin, Virginia, North Carolina, and Manitoba. Altogether twenty-one states and provinces, the largest total of any of the puzzles so

far and they were not all correct. It seems as though readers had more courage than with any other number. Dr. Watson was mistaken for Dr. E. F. Phillips, Jas. I. Hambleton, E. R. Root, Morley Pettit, Dr. H. E. Barnard. And yet of the fifty-eight guesses, there were only six incorrect guesses, the rest of them all identified Dr. Watson correctly so he certainly enjoys a wide circle of friends and acquaintances. Congratulations, Dr. Watson!

An Old Book

We have received a very interesting old book from Axel Holst, of St. Thomas, Virgin Islands, to be forwarded to the Miller Memorial Library. It is in the Danish language and was printed in Copenhagen in 1777. It is a large volume containing 800 pages, well printed and substantially bound. The title in English is translated as "Extensive Treatise on Bees, with Apicultural Guide useful for Denmark and Norway," by Esaias Fleischer.

It will be of interest to our readers to learn that European beekeepers of that day who found bees in trees did not cut down the trees but cut out the wood in a form of a door which gave access to the honey and then left the bees in the situation of their own choice.

Evidently the author was well informed since he mentions the fact that a queen can be reared from any worker larva which is not too old. There are also many interesting quotations from leading students of bees of that day.

This rare old book is a valuable addition to the literature of beekeeping and friends of the Miller Library are grateful to Mr. Holst for sending it.

Another Bee Book

"The Way of a Bee" is the title of a new bee book recently issued by Henry Holt & Co., publishers of New York. It is written by George Rendl and translated from the German by Patrick Kirwin. The price is \$2.

The author is the son of an Austrian beekeeper and from boyhood has worked with the bees. It is evident from reading the chapters that the author has become familiar with the insects he describes.

"The Way of a Bee" is a well written story of the life of the busy little insects. He tells the tale of the winter cluster and its menace from the cold, of the swarm and the starting of a new colony. All the vicissitudes of life as experienced by the honeybee colony are described in a pleasing and sympathetic manner.



Those Radio Programs

Beekeepers owe much to the radio as used by the agricultural colleges of the Middle West. Recently mention was made of such programs from the Nebraska College. During recent months the Homemaker's Hour from WOI, Iowa State College at Ames, has featured honey frequently. The Home Economics Department has offered many recipes and has offered prizes for the best ones to be sent in by listeners using honey.

Mrs. Ness, who is in charge of the Homemaker's broadcast, receives a heavy volume of mail and sends out an average of more than ten thousand pieces of printed matter each month in answer to the inquiries coming to her. During honey week such recipes were going out by thousands. The radio offers the most efficient and economical means of college extension work.

Girls' Club Work

The boys' and girls' clubs during recent years have shown better results than any other branch of agricultural educational work. We would call attention to the article on page 472 which shows that the American Honey Institute is cooperating with the club projects wherever possible.

The girls of today are the housewives of tomorrow and the things which hold their interest now are likely never to be forgotten.

Stingless Bees

Some years ago a story appeared in the newspapers to the effect that a well know beekeeper had developed a stingless bee. The story was that this result had been attained by the mating of Cyprian drones to Italian queens. In view of the fact that it is usually supposed that the temper is inherited from the male parent such a cross would be likely to produce anything but a stingless bee.

In this connection it is interesting to note that Doctor Rau of Missouri has recently published a book dealing with the stingless bees of Panama and with the wasps of that region as well. In October we published an extensive review of this book since we expect that many of our readers will find it of interest. It is a bit disappointing to learn that stingless bees are not cleanly in their habits and their honey is not attractive for this reason. It is also disappointing to learn that the insects are so annoying with biting and crawling as to be more disagreeable to handle than the honeybees.

Minerals in Honey

Dr. H. A. Schuette, of the University of Wisconsin, delivered a lecture by radio on July 24 which contained some very important statements for the beekeeper. He stated that among the mineral elements found in honey will be found practically all those mineral elements which are a part of the human skeleton. He particularly called attention to the presence of copper, iron and manganese and stated that there is a larger amount of these present in dark honey than in the light colored product. Concerning the importance of these minerals he said:

"Iron is important from a nutritional standpoint because of its relation to the coloring matter of the blood, or hemoglobin. This hemoglobin, we build out of our food, has a certain power of carrying that all important oxygen to the tissues of our bodies. Copper seems to unlock the therapeutic powers of iron in restoring the hemoglobin content of the blood of patients afflicted with anemia. ."

Modern medicine is making rapid progress in recent years. Some diseases which a few years ago were regarded as incurable are now under the physicians' control. Anemia has been a particularly difficult one with which to deal and if honey can be used with profit in the diet of these patients it should be an easy medicine to take.

There is much encouragement in the results so far obtained by men like Doctor Schuette who are investigating the properties of honey. It is quite probable that the demand for our product will be greatly stimulated when the facts that they are able to bring to light become generally known.

Better Queens

Fifty years ago when interest in new races of bees was at its height, Silas M. Locke anticipated "the coming bee" which would be developed by breeding and which should include all the desirable qualities of all races. The qualities to be desired he stated as follows:

- 1. Hardiness.
- 2. Prolificness.
- 3. Gentleness.
- 4. Good honey gatherers with ability to protect themselves against robbers.
- 5. Active and energetic (strong on the wing).
- 6. Long tongues.

No mention is made of disease resistance which has since become of such great importance. At that time disease was present in a few localities but it was unknown to most honey producers from personal contact.

It is interesting to note that Locke advocated the Holy Land bees as foundation stock on which to build the qualities desired for an American bee. While there are few at present who share his enthusiasm for the Holy Land bees, there is general agreement that the way to secure the desired characters is by breeding from the bees we already have rather than by trying to import something exactly suited to our needs. The Italian bees commonly used in this country are quite different from the strains imported from Italy and it is safe to say that for our conditions they are much better than the parent stock.

Each race which has been brought to this country has had its champions who regarded it as superior to all others, but Locke was probably right that our ultimate success will be through the development of special strains by breeding. Such he designated as Apis Americana.

Higher Prices

Prices are going up. One only has to go to the store to buy a bill of groceries or a pair of overalls to learn that fact. The Government Codes and Marketing Agreements are forcing prices upward and the beekeeper should have a care to secure as much for his product as he will be compelled to pay for the things that he buys.

There are plenty of indications of higher prices for honey, yet some beekeepers report poor demand. Naturally the buyers are slow to raise prices and only do so when they can no longer buy at the former figures. The producers must be prepared to hold out for a fair price if he is to get the benefit of the current upward trend.

Unfortunately there is no established market for honey and the man who is a good trader always gets more than

the fellow who takes what is offered without protest. The time may come when stable markets will insure a uniform price for all offerings as is now the case with many agricultural commodities. Until that day arrives the beekeeper must look out for himself. If we don't get more for this year's honey crop than for the last one it is our own fault. General conditions justify higher prices and those who insist are likely to realize accordingly.

A Mistaken Policy

The present policy of the government which offers a premium on inefficiency is likely to have far reaching effects. Much has been written about the loss of morale among British workmen as a result of the dole. What will be the effect on the American farmer who receives a check from his government in return for permitting his fields to grow up to weeds instead of giving them the usual cultivation?

We are doing our best to destroy American self sufficiency and independence. Instead of giving the individual a chance to work out his own salvation, we hedge him about with many restrictions and they pay him a bounty for sitting in the sun. To destroy wealth is fundamentally wrong. With a large part of the world's population in need of food and clothing there is no excuse for plowing up the cotton and killing the pigs.

If we must reduce our production to meet current demands it would be far better for Uncle Sam to expend the millions now given as a dole in the purchase of marginal lands for reforestation. If the government buys the land and plants it to trees the tax payer can expect some ultimate return for the expense while taking the land permanently out of production. A dole always defeats itself. To pay the land owner for letting it lie idle can have but one effect, to increase the difficulty. What the farmer needs is relief from excessive taxes and a fair chance to work out his own problem. He does not ask for special favors to be paid for at the expense of working men, teachers and others who are in difficulties them-selves. The farmer has always proved equal to meeting any emergency. For the government to expend hundreds of millions of dollars which must be paid for by somebody, for the destruction of the fruit of our soil is likely to prove one of the most expensive blunders in the nation's history. Little industries like beekeeping in the end must pay the cost since they are not in position to Little industries like beekeeping in the share the loot.

Killing of Wild Bees

The continuous spraying of fruit trees in the orchard districts is apparently having its effect on the population of the solitary wild bees. The bees do not live in colonies as do the honeybees, but each female stores her cell with a ball of pollen moistened with nectar. On this she lays her egg and closes the cavity. The young bee feeds from the store thus provided and completes its development in the dark cavity with no attendant nurse.

When the pollen provided for the food supply is also saturated with an arsenical poison there is small chance of maturity of the young bee depending upon it. The wild bees have been a very important source of pollen distributors in the orchards and because of them many an orchardist has secured good crops in the absence of honeybees. Now that this population is being decimated through poisoning by means of the spray designed to control coddling moth, there is increasing need for honeybees to insure pollination. Since the honeybees are killed in the same way the problem becomes increasingly acute in some localities. The practice of moving the honeybees to the orchard during the principal period of bloom and removing them before spraying begins seems to be the only safe plan at present. Here is a problem which must be solved to insure prosperity for both fruit grower and beekeeper.

Back to Simple Things

As a result of the depression through which we are passing many are turning back to a simpler life. Millions have left the cities and returned to the country. Many

regard the change as temporary and look forward to returning again at the first opportunity. Others are delighted to get away from the noise and confusion and propose to remain in the open spaces to the end of their days.

Doctor C. C. Miller who was a popular leader among beekeepers for so many years was of the type who appreciated release from the pressure of professional life. He found a quiet life in the country much more satisfactory than the life of a physician with its heavy responsibilities. At the National Beekeepers' meeting held in Philadelphia in September, 1899, he said:

"I am a beekeeper and I find time to go fishing. We get our pleasure as we go along in our occupation. I am enjoying my beekeeping."

To the end of his long life he often expressed satisfaction in the change which had taken him back to the simple life of a beekeeper in the country. Likewise today, many, who because of necessity are compelled to change their way of life, will find it much to their advantage in the years to come. W. Z. Hutchinson once said that "many a man with the hum of bees over his head finds happiness deeper and sweeter than ever comes to the merchant prince with his cares and his thousands."

Bees and Fire Blight

A very significant report comes to us of some experiments with bees in California by H. E. Thomas and G. H. Vansell. Since the articles by Doctor Rosen were published in this magazine and several others, in which he suggested that it might be possible that the blight organism might winter over in the beehive, there has been much interest in such a possibility.

Thomas and Vansell caged several trees at blooming time. One tree was kept as a check and no blight appeared upon it. Two other trees were innoculated with blight and in the cages with each of these were placed hives of bees. The blight spread from blossom to blossom on these two caged trees. After the bees were confined in the cages for a period of five days they were removed to two other caged trees where no blight was present. In neither case did blight appear. This experiment was conducted during two different seasons with the same result. This experiment indicates that while bees may carry blight germs from flower to flower as accidental agents, the hive does not become a reservoir for spread of the disease as Rosen thought might be possible.

The complete report of the experiment has not yet been published but the indications are that much interest will be aroused in the results of their observations. Most of the research workers agree that insects do assist in the spread of blight by carrying the germs from flower to flower, but that the organism overwinters in the cankers on the branches of the tree itself.

Quarantines

The University of California has recently published a volume of 276 pages dealing with the efficiency and economic effects of plant quarantines in California. The importance of the subject may be judged when it is estimated that there is an annual expenditure of \$22,900,000.00 for control of insect pests and plant diseases in that state. If it is possible to prevent the introduction of new pests by means of quarantine a considerable sacrifice is apparently justified.

The volume above mentioned goes into the whole question of spread of pests and the problems of their control. It is pointed out that quarantines are never justified except as a means of checking the spread of pests or disease. Too often quarantines are established as a means of keeping competing products out of local markets and such are likely to result disastrously in the end.

Those states which are agitating a quarantine against honey from others to prevent the spread of bee diseases will do well to study this report carefully. Brood diseases are already very generally distributed and control becomes a matter of local efficiency. If an industry is to prosper there must be a free movement of its products. Honey has too many competitors to permit undue restrictions.

Bees Packed in Tennessee



THE picture shows part of my apiary packed for winter in Tennessee. The covers are boards with forest leaves four inches thick on three sides. I have packed this way twelve years with good success, and the apiary averaged a hundred pounds to the colony this year.

I wish you a Merry Christmas and a Happy New Year. I am sure we are all looking for a more prosperous year ahead. I often think the beekeepers should be happy and make the most out of clear pleasure. If every beekeeper likes his hobby as I do, it is a pleasure even if a honeyflow doesn't come every year.

And what great fun winter evenings! Get your bee journals down off of the desk and look until you find something that just fits your own notions. I am like the field editor here who writes the Postscript. Frank will make you love your bees better every year.

W. J. Dunn,

Tennessee.

half an ounce of powder of steel. half an ounce of flour of elecampane. a grated nutmeg, one pound of double-refined sugar pounded; shred and pound all these together in a stone mortar; pour into it a pint of salad oil by degrees; eat a bit of it four times a day the bigness of a nutmeg; every morning drink a glass of old Malaga sack, with the yolk of a new-laid egg, and as much flour of brimstone as will lie upon a sixpence: next morning as much flour of elecampane, alternately; and if this will not cure you, the Lord have mercy upon vou.

Call It Bacillus Larvae

In regard to a substitute for the name Foulbrood I favor the Editor's suggestion that we adopt the name "Bacillus larvae" for every day use. Such names seem awkward and complicated only until one becomes familiar with them. In the nursery business, the use of scientific names is a regular practice. No nurseryman would think of using any other designation for his plants and shrubs.

We would do well to make a more general use of scientific names in beekeeping. Such names are specific; they have a definite meaning; while common names often have several meanings so that we have to guess at which one is meant.

W. H. Hull, Virginia.

Two Antiques

By R. B. Manley England

The Compleat Housewife, an ancient British cookery book, published in London in the twelfth edition in 1745 contains two recipes of considerable interest to users of honey. They appear here with their original spelling and punctuation.

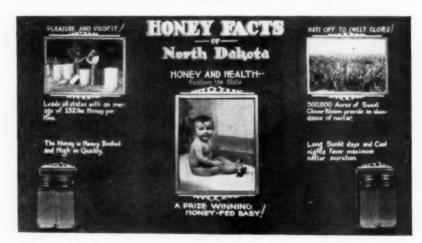
"To Make Mead"

To thirteen gallons of water put 32 pounds of honey, boil and scum it well, then take rosemary, thyme, bayleaves and sweet-briar, one handful all together; boil it an hour, then put it into a tub with two or three good handfuls of down-ground malt; stir it till it is but blood-warm, then strain it thro' a cloth and put it into a tub again; then cut a toast round a quartern-loaf, and spread it over with good ale-yeast, and put it into your tub, and when the liquor is quite over with the yeast, put it up in your vessel; then take cloves, mace, nutmegs, an ounce and a half, ginger an ounce sliced; bruise the spice, and tie all up in a rag, and hang it in the vessel; stop it up close for use.

"An infallible Cure for the Galloping Consumption"

Take half a pound of raisins of the sun stoned, a quarter of a pound of figs, a quarter of a pound of honey, half an ounce of Lucatellus balsam,

North Dakota's Contribution to World's Fair



NORTH DAKOTA tells the visitors to the World's Fair that she produces real honey. You get the main points of the exhibit from this picture.

We were disappointed in the paucity of beekeeping exhibits at the Fair. The general exhibit in the Hall of Science was poor with the exception of the revolving beehive, an observation hive with a full colony of

bees that turns continuously. The bees have exit outside through a covered tunnel.

Only one other exhibit we noted—that of Lake Shore Honey in the Foods Building. Although simply a product exhibit it took courage and money to enter that great hall and the industry owes Straub Laboratories a vote of thanks. Their honey package was shown on last month's cover.

Schumacher shows what energy and initiative will do in the business of selling honey. Whenever you hear a beekeeper say "I can't move my honey," remember Schumacher.



A Business in Domestic and Export Honey

By J. Edwin Tufft Colorado



HANS SCHUMACHER

A POSITIVE knowledge of the demand in various sections of Europe and a study of local production areas so thorough as to meet that demand have, in three years' time in the face of depression, put Hans H. Schumacher, Alhambra, California, on the map as an exporter of California honey.

Young Mr. Schumacher, not yet thirty years of age and only four years in America, started in business three years ago with five cases of honey. In 1932 he exported 4,025 cases to European countries and sold an equal amount as a wholesaler in his territory. All of this honey is packed in his own packing house in Alhambra.

England, Mr. Schumacher found when living in that country for a few months, is always in the market but wants primarily an extra white honey. He learned also that the English are "orange minded." Putting two and two together he saw a market for extra white orange honey in England. The areas that he knew in France preferred a clover honey because it is similar in flavor to their own Miel des Landes but lighter in color. He knew he could sell various kinds of honey in his own country, Germany. When Mr. Schumacher landed in

southern California he did not know a soul. He went into a drug store, bought a lunch and asked presently if there were any honey producers in the vicinity. He got the names of a few producers and went to see them. He stayed with one for two days. There he bought his first five cases of honey for export.

This plan of visiting beekeepers which started then he has continued. and whenever a few days are available he goes to see a beekeeper. In this way he has, from the first, bought nothing either for export or for wholesale distribution that he has not seen in the process of production. One producer on his list lives so far back in the mountains that he appears in civilization only twice yearly, once to buy his supplies and once to deliver his product: yet Mr. Schumacher has spent several days with him. He has visited all his producers in Montana, in Utah, in Washington, Oregon and Idaho. Every Sunday he takes a trip to visit local beekeepers. He has now established connections in foreign countries.

The first wholesale sales were made to small high class grocery stores. On the first visit the young German merely made a study of the store, studied the merchant's buying

habits, got a mental picture of the honey shelf, made known his errand and if not given a sales chance went no further until the next visit.

By this time, however, he knew what the merchant did not have. The man might have been supplied with honey in the comb and in cans but not in jars, or he might have been short one of the other two. On the second visit Schumacher went in for business determined to sell the thing the man did not have. He found he usually succeeded and then put on a demonstration in the store featuring his merchandise. In several cases he sold more honey in three hours than the merchant had sold in three months. That fact usually got him in on all lines.

In these three years Mr. Schumacher has extended his line until he has a kind and a color for every demand within quality range. He sells under four labels, two for non-competitive exclusive sales and two for commercial uses. His two non-competitive brands are extra white and water white. His two commercial lines sold under label are white and light amber, one in five pound cans and one in jars. All other shades from dark umber to amber are offer-

ed under merchants' or jobbers' individual brands as suits their needs.

For two years Mr. Schumacher maintained a wayside place as a means of advertising where talks were given to automobile parties and a small retail business was carried on. Today the only advertising done is by means of personal contact.

The young man works sixteen hours a day. He goes out on his selling trip at eight-thirty and gets back in the office at three-thirty or four o'clock in the afternoon. He then pitches in to the detail work accumulated on his desk and usually hears the clock striking midnight.

Recently Mr. Schumacher bought out the A. L. Boyden Co., 1122 Westminster Avenue, Alhambra and consolidated this with his own original company, the B-Z-B Honey Company. He expects during 1933 to pack and sell at least ten thousand cases of honey.

"Know the demand, meet the demand, stick to quality, love the work and never watch the clock!" That is his metto.

Pollen from the Combs

There is much interest in the article by J. W. Powell in October, page 391, "Honey and Pollen for Hay Fever." Requests have come from doctors for more information. W. F. Haag, of Kansas, asks how to get the pollen from the combs mixed with the honey. In reply to this, Mr. Powell writes:

"Getting the pollen from the combs is the most painful part of the operation. We have to trim the combs down to the pollen, scrape the pollen out with a knife, mix it with honey, heat until dissolved and then strain. This makes quite a mussy job.

"Eight or ten years ago, I think I saw an article on how to get pollen out of old combs and, if I remember rightly, the combs were wet, then laid out to dry and after becoming dry, were put in an extractor and the pollen thrown out in that way. However, I am not sure of this, and have not tried it. I would like to hear from others on how to get pollen out of combs."

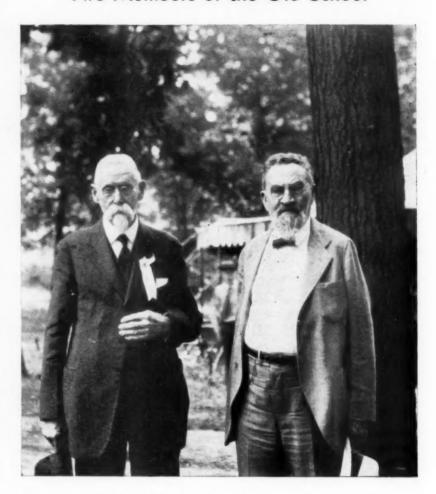
A Way to Keep Out Mice

By Robert I. Wilson New York

Last year I was troubled by mice getting in the hives by way of the entrance. I had one colony wiped out and another nearly destroyed before I discovered the cause. I couldn't use poison because of the neighborhood cats, so I used this method.

I had some pieces of wood about

Two Members of the Old School



This picture of John M. Davis and C. P. Dadant, which has not previously been published, was taken at the time when Mr. Davis visited Hamilton in August, 1927. At that time most of the men still living who had been prominent in beekeeping circles in the old days were able to meet together. Mr. Davis, although about

eighty years of age, was very active and appeared to be in vigorous health. Although he had long been well known to beekeepers generally, a large number met him personally for the first time.

The recent death of Mr. Davis removes one more of the pioneers of our industry, and leaves but few who were active a half century ago.

four inches wide and about one-half inch thick. I sawed these the proper lengths so that they would fit down tight to the bottom board. Then I cut a piece out about two inches long by one-half inch wide, this to be used as entrance for the bees. Then I drove two nails, one in each upper corner of the board until they came through the other side. Then placing the boards in the front of the hive I drove the nails into the hive body, not quite up to the head of the nail, leaving room to pull the nails out in the spring. Of course these boards came upon the front of the hive. The regular entrance reducers were easily pushed in by the

mice, leaving the entrance open to the elements, and also affording the mice a better chance to get at the combs. The boards, however, could not be moved by the mice and I had no further trouble.

Perhaps some beekeeper has also written in this idea, but I haven't seen it published. This method, I think, is practical for any beekeeper with a few colonies, and if you think it worthy of mention, I wish you would print it for the benefit of those who have been troubled with mice and have been unable to use any other method of prevention. There is a wire method, but I think it impractical for winter use.

Disposal of California's Honey Crop, 1932

Edwin C. Voorhies (1) and Frank E. Todd (2)

I^N 1931 a general analysis of the California bee culture industry was requested by several groups of beekeepers in the State. The Pacific States Bee Culture Laboratory, Bureau of Entomology of the United States Department of Agriculture, cooperated with the Giannini Foundation of the University of California in making this analysis, which is being published in two experiment station bulletins by the University of California (3). Oftentimes interesting and useful by-products of an investigation remain unpublished officially because of lack of funds or for other causes. Among those omitted from these two publications are data on the disposal of California's 1932 honey crop.

A large number of California honey producers were asked to furnish information on the agency or agencies receiving their 1932 honey crop, prices received, months of sale, and other information. The following designations were made with reference to the first channel through which the honey flowed after leaving the producer: First - Brokers or wholesale buyers, Second - Retail stores, Third - Roadside stands, Fourth-Other beekeepers, Fifth-Peddling from door to door, Sixth-Mail or express orders, Seventh-Bakers or confectioners, Eighth-In trade for other products, and Ninth-other channels.

Some 134 honey producers in every section of California furnished the data upon which this article is based. The number of colonies operated by one producer ranged from 5 to almost 2,500. The amounts of honey sold by the individual producer ranged from 250 pounds to over 250,-000. Beekeeping was a supplementary enterprise with most of those reporting - that is, the owner depended upon other sources of income The authors believe for a living. that the sample is representative of the situation within the State.

Guesses have been made that a large amount of honey passes from the producer direct to the consumer. However, it was found that by far

the larger amount (77.1 per cent) went direct from the producer to the wholesaler (Table 1). The next largest amount went to retail stores (9.7 per cent). Roadside stands. other beekeepers, and peddling were other channels through which appreciable amounts of honey flowed. Surprise might be expressed over the relatively small amounts going directly to bakers and confectioners. Honey for the bakery and confectionery trade undoubtedly also flows from the producer through the wholesaler to the baker or confectioner.

The material in Table 1 has been partially checked by a compilation of replies to questionnaires returned to the Federal-State Market News Service by a large number of beekeepers, some of whom undoubtedly were included in the authors' list of beekeepers. These data indicate that, of 2,206,604 pounds of honey sold by producers, 1,431,644 pounds, or 64.9 per cent, were sold to wholesalers while 342,960 pounds, or 15.5 per cent, went to bottlers. It is highly probable that the wholesalers and bottlers in this classification corresponded to brokers or wholesalers and other beekeepers in the authors' classification. The authors show that 80.6 per cent of the honey sold was purchased by wholesalers and other beekeepers (many of whom were bottlers), while the Market News Service reporters indicate that 80.4 per cent of the total sold by producers flowed through wholesalers and bot-

The Federal-State Market News Service data were also compiled for 1931. Of 2,137,203 pounds reported as sold by producers in that year, 2,021,335 pounds, or 94.6 per cent, were purchased by wholesalers or bottlers. Indications point to a larger percentage of sales direct from

the California producer to the California consumer in 1932 than in 1931. This might be expected, as it is known that many California beekeepers confronted with unemployment and low wholesale prices made every effort to increase their incomes by more direct contacts with con-

The price data (Table 1) are of great interest. The authors fully realize that the honeys listed in these returns varied in quality, floral source, and other characteristics. The average price of 4 cents per pound is probably not far from what was actually received. Erroneous conclusions may be drawn from the price data if they are not considered most carefully. The fact that honey sent out on mail orders or by express brought the producer the highest price is no reason for advocating this method of disposal. It is highly probable that the producer's cost per pound in selling through this channel of distribution was high. A common mistake made by beekeepers is that of comparing the price received from the wholesaler with that received at the retail store or at the housewife's doorstep. It is well to remember that costs are involved in retailing which are avoided in selling at wholesale. However, where the beekeeper has time which would be otherwise unoccupied, indications point to additional return by marketing through channels closer to the ultimate consumer. The average price received from bakers and confectioners was the lowest of any of the prices received, partly because some of this honey was of low grade.

Some rather definite information was received regarding the time of marketing extracted honey by producers. Reports on comb honey were too few for analytical purposes.

TABLE 1.—Quantities of Honey Sold Through Various Channels by 134 California Producers, Total Amounts Received, and Average Prices, 1932.

Channel	Quantity of honey sold, pounds	Per cent of total honey sold	Total amount received	Per cent of total amount received		
Brokers or wholesale						
buyers	1.928,377	77.1	8 67,879	66.7	\$0.0352	
Retail stores	241,740	9.7	15,496	15.2	0.0641	
Roadside stands		3.5	5,631	5.5	0.0632	
Other beekeepers		3.0	3,122	3.1	0.0421	
Peddling from door				57.4.00	0,000	
to door	70,484	2.8	5,336	5.2	0.0757	
Bakers or confection-			0,000	0.18		
ers	50,450	2.0	1,569	1.6	0.0311	
In trade for other	~ 51,5~		-10.00			
products	31.979	1.3	1.644	1.6	0.0514	
Mail or express orders	11.647	0.5	929	0.9	0.0798	
Other Channels		0.1	203	0.2	0.0618	
Other Chamber	0,000		200	57.56	0.002	
Total or average	2,501,070	1) 100.0	\$101,808	(2) 100.0	\$0.0407	

a f d

d

r

Estimated total 1932 California honey crop, 17,612,000 pounds.
Estimated total gross receipts by California beekeepers from 1932 honey crop, \$717,000.

⁽¹⁾ Associate Professor of Agricultural Economics, Agricultural Economist in the California Experiment Station, and Agricultural Economist on the Giannini Foundation at the University of California.

(2) Associate Apiculturist, Pacific Coast Bee Culture Field Laboratory, Bureau of Entomology United State Portion Programme Professor Programme Professor Programme Professor Programme Professor Pr

Bee Culture Field Laboratory, Bureau of Entomology, United States Department of Agriculture.

iculture.
3) Voorhies, Edwin C., Frank E. Todd
J. K. Galbraith. Honey marketing in
fornia. Calif. Agr. Exp. Sta. Bul. 554; California.

Honey marketed through wholesale channels showed considerable seasonality. During the three months beginning with October, fully 45 per cent of the producers marketed honey. About 25 per cent marketed honey during the quarter beginning in July and only 20 per cent during the first quarter of the year. The low quarter of the year was that beginning in April, when less than 10 per cent reported selling honey. Sales to retail stores gave evidence of the same seasonal trend, the lack of sales in the second quarter of the year being especially noticeable. A similar seasonal marketing situation was noticed in connection with the sales from roadside stands. Door-to-door sales gave evidence of a pronounced lull during the quarter beginning in April, with the most pronounced activity during the six months starting in October. Sales by producers direct to bakers and confectioners indicate a similar seasonality of sales. Although the evidence is not conclusive it does point to a seasonality in the sale and consumption of extrated honey.

Eighty-one beekeepers reported that they had produced 41,558 pounds of wax during the year, of which 11,709 pounds had been made into comb foundation.

It is hoped that the securing and compiling of information on the production and disposal of the honey crop can be continued in the future, so that economic plans can be based upon fact rather than upon guess and hearsay.

Further Experience With Honey in Diet of Anemic Children

By Erwin C. Alfonsus Wisconsin

FRAU Doctor Paula Emrich reported in 1923 some surprising results obtained by adding honey to the diet of anemic and undernourished children. The trials were performed at the Children's Home of Mr. Frauenfelder in Amden, Switzerland, at an altitude of 900 meters above sea level. The results appeared later throughout American and European bee literature. At that time the success was partly attributed to the possible occurrence of a vitamin in honey. Since then several important experiments performed to detect vitamines in honey, yielded only negative results.

In the "Schweizerischen Bienen-zeitung," Vol. LXVIII, No. 12 (1932) Doctor Emrich published new results -this time on parallel experiments, with and without honey. At the start of the cure the patients received twice daily one teaspoon of honey dissolved in a cup of warm milk; later on, the quantity of honey was increased to two tablespoons a day. This increase was performed gradually and, with a few exceptions, did not produce any digestive disturbances. Dr. Krauthammer formerly succeeded, by analysis of feces, to show that honey dissolved in milk was more readily digested and more easily assimilated than undissolved honey-for instance when spread on Acidity of the stomach ocbread. curs only if larger quantities are given.

In 1923 all children treated with honey exhibited a rapid increase of haemoglobin in their blood. Haemoglobin is the red pigment of the blood, which contains a high amount of iron and serves as an oxygen carrier. The quantity of this pigment is measured

by comparison with the color of normal blood and is directly expressed in numbers—75 to 80 are taken as normal numbers. Each child was thoroughly examined bi-weekly by the institute physicians. This examination included a blood test to determine the haemoglobin number.

Since there are many other beneficial factors involved in the treatment, such as mountain air, excellent nutrition and continuous care, it was necessary to perform experiments which would doubtlessly show how much of the results could be attributed to honey. For this new experiment Frau Dr. Emrich selected six groups of children with as closely as possible related characters. Preferably, children were chosen which showed a close relation in regard to age, size, constitution, haemoglobin content of blood, likeness in type and they came either from the same family or from families with similar living conditions. In each group there were two children of which one received honey and milk and the other milk alone. Group one were twins, the others mostly brothers or sisters. The comparative results in relation to the increase of haemoglobin values were presented in the following statistics:

111	the ron	OWIII	g sta	ttistics.
		% aemo-		
	1	at the	2	in 6 weeks
1.	Erica	58	62	72 without honey
	Sentt	56	69	75 with honey
2.	Elli K.	62	63	70 without honey
	Hans K.	62	67	74 with honey
3.	Erica K			
		55	58	59 without honey
	Annelie	se K		
		55	58	64 with honey

4. Irma S. 57 58 61 without honey

58 62 75 with honey
5. Marta D.
52 58 63 without honey
Gertrud D.
50 58 74 with honey
6. Marie D.
48 55 63 without honey
Grete D.
50 58 72 with honey

Lisbeth B.

Of interest is the additional observation that the children which did not receive any honey, but otherwise the same diet, increased more in weight, while the honey-receivers gained less weight but considerably more in haemoglobin contents of the blood. The statistics show that after six weeks of treatment with honey every child reached, or nearly reached, the normal haemoglobin value. To avoid sources of errors in this work Frau Dr. Emrich has tried to be as purely objective as possible.

If there are 70% sugars found in honey, two tablespoons of honey would represent about 20 grams of sugar or 80 calories and the beginning dose, a teaspoon of honey—about 26 calories. The addition of such a small amount of calories could not alone be responsible for this success. It seems more probable that honey has a roborative and activating influence upon the body cells and has to be classified as a protoplasma activator.

Bees in the Orchard

Cornell University, at Ithaca, New York, has recently issued a new bulletin which every package shipper will do well to read. Every fruit grower likewise will profit by a careful study of its contents. It is Memoir 147, entitled "Comparative Value of Different Colonies of Bees for Fruit Pollination," by A. W. Woodrow.

There has been much discussion of the value of package bees for orchard use and many have complained that they do not fly as freely as overwintered colonies.

In the experiment described in the bulletin a careful check was made of the number of flying bees from the different colonies in order to determine the relative value for the fruit grower. It was found that at any given temperature the number of bees flying from any colony was in proportion to the strength of the colony, but the flight of bees was markedly modified by external temperature. It was found that strong colonies are far more useful than weak ones, as would be expected. Strength of colony proved to be the most important consideration. Package bees did not fly as freely under the same external conditions as established colonies of the strength.



Migratory Beekeeping With the Modified Dadant Hive in Roumania

By Professor P. Grimm and N. G. Eremie



Off the boat, back home, on the porter's back. Man, watch your step!

THERE are in Roumania almost one million beehives of which about one quarter have movable frames. In the Roumanian provinces, which before the war belonged to Austria-Hungary, the German type hive with a small frame and the open-

arranged in the bee master's courtyard. There the bees may make the most of the few sunny days before being taken for winter into a dark room in the bee master's house.

In the region of the lower Danube there are a great many bee masters with Dadant beehives, practicing migratory beekeeping. Sometimes during transport the weather is hot and the hives are provided with extra high cover which are faced with a screen network so that the bees may ascend to a cool chamber and avoid the danger of suffocation. It is worth remarking in the accompanying photographs that the openings in the covers have been closed during the transport of the twenty-fourth of November. The inner cover has been left in its place. At that time of the year the weather is cool, and the bees may be transported in good condition without any other ventilation than that of the entrances.



Arriving in Braila, in a little ship on the Danube.

Below, loaded with other goods, with little fear of the con-

ing at the rear predominates. In the old kingdom and in Bessarabia, recovered from Russia, predominate the beehives with big frames and especially the Dadant hives. Occasionally are found the Layens horizontal beehives. It is worth remarking that because the Roumanian bee masters construct their beehives themselves the dimensions vary almost from one man to another. However, since the war the general current is towards the European Modified Dadant hive with exact dimen-

The accompanying photographs taken on the twenty-fourth of November, 1929, show Dadant beehives, which for the season had been carried across the Danube in the Dobrogea, being brought home for winter. They are shown arriving in Braila in a little ship on the Danube. As can be seen they are loaded together with other goods. On their arrival they are unloaded by porters who carry the hives on their backs to trucks whence they are hauled home and



The bees are loaded on trucks and hauled home to make the most of the few sunny days before winter. We have received from two points in Italy most interesting samples of artificial combs, made ready to be inserted in the hive. They are from Messrs. L. and G. Pensieri, of Teramo, and from Doctor D. G. Angeleri, publisher of "L'Apicoltore Moderno" at Turin. The latter is a comb built upon a metal sheet.

Both samples are most exclusively finished and look exactly like the combs of the hon-

Artificial Combs



Digest of the United States Honey Marketing Agreement



Producers and packers want a Code of Fair Practices. Will it work?

AT the request of producers and packers all over the nation, Mr. James Gwin, President of the American Honey Producers' League, called a special meeting in Chicago, October 13-14, 1933, to discuss and take action on a honey marketing agreement under the new Federal Agricultural Adjustment Act. After due discussion at this meeting, which was attended by representatives from fourteen states, a committee was appointd to bring before the convention for consideration a national honey marketing agreement. The members of this committee were: J. F. Moore, Ohio; R. H. Erickson, Wisconsin; S. D. Williams, Oregon; W. O. Victor, Jr., North Dakota; E. T. Carey, New York; R. H. Kelty, Secretary, Michigan; and C. L. Corkins, Chairman, Wyoming.

Previous to this meeting, the honey packers of the North Central States had met in Chicago and drawn up a code of fair practices for their business. Their new organization was represented at our meeting of producers and it was the opinion of Mr. W. S. Straub, President, that they join with our group in forming an agreement that covered both the producers and packers of honey. view of this fact, Mr. Straub, of Illinois; Mr. Bradshaw, of Idaho; and Mr. Brown, of Iowa, were asked to sit in at the committee meetings in an advisory capacity to represent the packers of honey.

It is impossible to here give the full text of the U. S. Honey Marketing Agreement written and adopted at Chicago. For more detailed information than can be given here, the reader is referred to the officers of his State Association or the American Honey Producers' League. A very brief digest of the Agreement follows:

Agreement was drawn to cover all bee products, namely honey and beeswax, and to bring under its jurisdiction both producers and packers. Before being presented to the Secretary of Agriculture, U. S. D. A., for his signature and administration, it must be signed by producers and/or packers representing at least sixty-five per cent of the volume of bee products produced in the United States.

The Agreement is to be administered jointly by the Secretary of Agriculture, a National Board of Trustees and five Regional Boards of Trustees. The National Board of Trustees is composed of eleven members made up of the five Chairmen of the Regional Boards, who are all producers, five packers who are members of the Regional Boards and the President of the American Honey Producers' League, who is Chairman of the Board. Each of the Regional Boards of Trustees is composed of three producers and two packers, with a producer as Chairman. All members of all Boards serve at no salary, but with actual and necessary expense in attendance at their meetings paid.

The most important functions of the National Board of Trustees are: (1) To fix from time to time a schedule of minimum wholesale prices on the wholesale or bulk pack of honey, basing such upon a principle of average cost of production and terminal delivery. (2) To have the power to veto schedules of price on the retail pack of honey established by Regional Boards of Trustees. (3) To standardize the size of the retail pack, especially for the use of producer-packers. (4) To dispose of disputes passed up to it by Regional Boards. (5) To take steps to curb over-production if and when such obtains. (6) To appoint and direct the work of a National Manager.

The most important functions of each of the Regional Boards of Trustees are: (1) To fix from time to time a schedule of minimum wholesale prices for the retail pack of honey and establish the minimum spread between wholesale and retail prices for such, basing the schedule on the principle of a legitimate cost of packing and distribution. (2) To dispose of disputes passed up to it by the Local Committees. (3) To appoint and direct the work of a Regional Manager.

One National Manager, a salaried official, is appointed by the National Board to carry out the detailed work of the Board. He will keep the records of the office, collect and compile the necessary statistics on production and distribution, act as a liaison official between the National Board and the Regional Boards and perform such other functions as may be given him in carrying out the National phases of the Agreement.

One Regional Manager, a salaried officer, is appointed by each Regional Board to carry out the detailed work of his Board. His duties within his region are generally similar to those of the National Manager.

None of these Managers can be either a producer or packer of bee products or affiliated in any way with such

The National Manager with the five Regional Managers compose a National Commodity Committee to act in a technical advisory capacity to the National Board of Trustees.

Local supervision of the Agreement, for cities, counties or groups of counties as may be decided necessary, is given to Local Committees composed of three members, established and appointed by their respective State Beekeepers' Associations. These Committees, serving at no salary or expense, investigate all violations of the Agreement, sit as a local board of decision, pass cases of actual violation on up to the Regional Board for action and perform such other duties within their designated territory as may be given them by their Regional Board.

The obligatory yearly reports which each producer must make are: (1) Estimates of production early in the season. (2) Actual production at close of season, and (3) Number of colonies of bees maintained during the production season.

The Code of Fair Practices covers the following points: (1) Regional Boards must make the producer-packer pay to himself a legitimate cost of packing in setting the wholesale

price for the retail pack. (2) Regional Boards must establish the schedule of prices for comb honey by the time it is produced and must immediately go into consumption, thus eliminating any costly delay in the movement of a perishable product. (3) Special discounts, free goods or advertising allowances shall not be given. (4) Bee products shall not be sold on consignment. (5) Terms of sale are one per cent ten days, thirty days net. (6) A larger cost for packing shall be allowed on packs under 1 pound than those of that size or larger. (7) U. S. Honey Grades and Classifications shall be used as a basis for minimum price fixation. (8) Inferior honey, according to U. S. Grades, shall not enter into the channels of consumer trade for home-maker use. (9) The producer may not increase his holdings of bees more than five per cent during any one year, but may make greater increase than this by purchase or lease of the rights of some other producer operating under the Agreement.

For the purpose of financing the administration of the Agreement, the National Board of Trustees is empowered to levy and collect from each producer a yearly assessment of not to exceed one third of one mill perpound of bee products produced during that year.

1

e

e

h

a

e

es

b-

c-

a-

al

al

rd

er

ri-

ir

1)

he

at

of

ng

rs

nal

k-

ost

ale

Each producer or packer found in violation of this Agreement is then subject to being placed under a license by the Secretary of Agriculture. No one will be placed under the penalty of being licensed until an actual violation has been proven. Further violation subjects one to the penalty for operation without benefit of license. Each producer or packer has the right of appeal from the decision of any Board of Trustees or Local Committee to the Secretary of Agriculture for the final disposition of a case on violation of the Agreement.

The Agreement may be amended by a petition signed by producers and /or packers representing sixty-five per cent of the volume of bee prod-ucts produced. The Agreement may be terminated by a petition signed by producers representing seventy - five percent of the production or by the termination of the Agricultural Adjustment Act. The Agreement will be effective as of the date so declared by the Secretary of Agriculture upon the setting of his signature to it. After the effective date, all producers and/or packers of bee products in the United States and its possessions as declared in the Title of the Act are subject to the terms of the Agreement, whether or not they signed it.

C. L. Corkins, Chairman, National Honey Marketing Agreement Committee for the American Honey Producers' League.

Signatures to Honey Production Agreement Not Advisable Now

Due to the fact that many requests have come to the National Committee on the honey marketing agreement under the A.A.A., that copies of the agreement be provided for the purpose of immediately soliciting signatures thereto, the chairman wishes to announce that it is recommended that signatures be not secured at this time nor until the committee advises that the agreement is in final form and ready for distribution. We are sorry that this matter cannot be hastened but feel that it will take at least another month and perhaps longer to make sure that the agreement is in final form. Effort in securing signatures at this time may largely be lost. It is suggested that in the place of such an activity, all associations and individuals possible hold meetings and conferences to explain the present provisions of the agreement and to determine the reaction of the rank and file of beekeepers to it.

Before the agreement can be brought to its final form, the National Committee wishes to consider any change which may be presented for consideration by organized groups of beekeepers. It will be impossible for the committee to take action on every change which might be submitted by individuals. It is rather suggested that the individuals who wish consideration of a change, take this matter up with their state association officials. For a reasonable length of time, the chairman of the National Committee will submit to the vote of the Committee any such proposals made by a state, regional or the National Association of beekeepers.

After final action has been taken by this committee, it then seems advisable to submit the agreement to the Agricultural Adjustment Act Administration on informal hearing for the purpose of determining their reaction and ordered changes to it. It would certainly be lost motion to secure signatures to the present agreement and later find that it was unsatisfactory to the Secretary of Agriculture.

It was the consensus of opinion at Chicago that it would be impossible to put the agreement into operation until it was time to handle the 1934 crop. The National Committee bespeaks the patience of the beekeeping fraternity and pledges to move this matter as rapidly as is consistent with sober judgment.

C. L. Corkins, Chairman, National Honey Marketing Agreement Committee.

Draining Honey from Cappings

By Alfred H. Pering Florida

From time to time I notice various devices offered for the special purpose of draining honey from cappings and, if I were a large producer, I very likely would use a manufactured device. As it is, however, I find it quite convenient and effective to crush up the cappings just as they fall from the uncapping knife, pour them into a couple of cheesecloth bags, hang them on the outside of the comb baskets and extract them about as you would uncapped honey. Only one prolonged whirling is needed to dry the cappings.

When the draining bag is placed outside of the comb baskets, the centrifugal force will not cause the meshes of the bag to be pressed so tightly into the coarse meshes of the basket that it is difficult to remove, and the draining bag is easily peeled off and lifted out of the extractor.

There is no need of reversing with a reversible basket machine as the honey is thrown out of the cappings if they are properly crushed into bits at first. Use a little care in loading about the same amount of cappings in each bag and you will have no trouble from over balance of weight while turning the machine.

I tie the bags shut using a cord of sufficient strength to support the weight when the loop of the knot is hung in a double hook, one hook in the loop, the other over the top edge of the comb basket. Hooks are made of good stiff wire and are bent into the shape of a letter S. Small beekeepers will find this a satisfactory substitute. The bags are also convenient for washing the cappings clear of honey, and after the water has drained out, the cappings are in ideal condition for melting into beeswax ready for market.

Honey Proves Fatal to North Shore's Big, Black Bear

The big black bear which had been devastating the gardens with reckless abandon in North Vancouver was outwitted finally, a victim of his own folly.

It was the lure of honey which was the undoing of Bruin. Mr. Alex Sherriffs, near West Twenty-third Street, heard a commotion in his garden and looking out of a window, saw a huge animal playfully tearing down beehives. He telephoned Fred Mansell, big game hunter, who approached cautiously. There was one shot and Bruin was no more. He weighed three hundred pounds.

H. G. Hodgson, British Columbia.



Illinois 4-H Team Wins With Honey

By Lavonne Taylor Wisconsin



Club work is an Institute project and here is a good example of how well its work succeeds.

THE pictures above are of a 4-H Club team that won first place in a state tournament at Springfield, Illinois. Both girls, Mary Jane Adsit, and Naomi Greenwood, of Hoopeston, have shown remarkable efficiency in their work with honey. Their letter which follows tells exactly what they accomplished:

"We are both seventeen and are seniors in John Greer High School. Our club had two demonstration teams this year. Our project was "New Uses for Our Oldest Sweet, Honey." We demonstrated five dishes: Honey Icing, Honey Iced Chocolate, Honey Grapefruit, Honey Eggnog and Honey Orange Crisps. Following the county demonstration in which we won first, we went to the district elimination contest in which ten teams competed in both clothing and food projects. We were one of the two teams chosen to go to the state contest. At Springfield there were twenty teams, and it was there that we placed first. We won fifty dollars and a gold medal from the state, seventeen dollars from the district and five dollars from the county. This amounted to seventytwo dollars in full, or thirty-six dollars apiece.

"We are the first demonstration team from Vermillion County to win a state championship. Perhaps you will be interested in the recipes."

Honey Icing

1 egg white ½ cup honey

These two ingredients we placed in an electric mixer for about nine minutes or until the mixture was stiff. An ordinary rotary beater can be used for about the same length of time. This mixture stays soft as long as it is kept. We used it on graham crackers which made a delightful cookie to serve with our honey drinks. This icing is used extensively for Angel Food cakes.

- 0 -Honey Grapefruit

½ grapefruit

1 teaspoon honey warmed

This should be left in the refrigerator for a few hours before serving. We garnished it with a cherry.

Orange Crisps

1 orange peeled and divided into sections

½ cup homemade honey grapenuts

1/2 cup honey warmed

With the use of toothpicks dip the sections of the orange into the honey then quickly roll them in the grapenuts. Garnish with a cherry after they have been arranged attractively.

Honey Iced Chocolate

1 cup milk

2 teaspoons cocoa

3 tablespoons honey

Pinch of salt

Scald the milk. Blend the cocoa and honey and add a pinch of salt. Add the scalded milk to the cocoa, salt and honey and then mix thoroughly. This should be served chilied

Honey Eggnog

1 egg

1 tablespoon honey

1 cup milk

Mix the egg and honey then add the milk. This should be served chilled

Gift Honey

By C. M. Litteljohn Washington

Given Christmas aura through attractive seasonal packaging, there is no sweeter Yuletide gift than Honey; none more expressive of sweet thoughts or surer of real welcome and appreciation.

"Atmosphere" is now recognized as of great importance in selling Christmas gifts. A gift must look like a Christmas gift, feel like one, and in the case of honey, taste—oh so delightfully—like one, as to win countless new devotees at this greatest season of the year.

Honey is so old, so very old, that it antedates even the Gifts of the Magi, whose sweet-smelling treasures of frankincense and myrrh were brought as the very first Christmas offerings.

Honey in little jars, or picturesque pottery that may be used for flower vases or mantelpiece ornaments when their contents have been consumed, make the very choicest of Christmas gifts, especially when bedecked with scarlet and green ribbons. Even better, a tiny sprig of holly may be tied about the neck of the jar, with vivid crimson ribbon, and the whole enveloped in tissue paper, tinseled, or adorned with the usual Christmas symbols.

Pints and even half-pint jars, sometimes of a hand-wrought pottery, make the very choicest of Christmas gifts, when filled with rare honey, the fragrant product of bees in distant places—perhaps fireweed honey from logged off lands of Washington; orange grove honey from California; sage honey from the Pacific Coast; or Eastern or Southern honeys for Westerners. Many persons seem to appreciate, all the more, seductive sweets brought from large distances—since "the neighbor's grass is always sweeter."

For the Yuletide occasion, such sweetness from distant pastures of the bees make exquisite gifts, to remind one of the giver at many mealtimes; and long afterwards when the attractive gift jar filled with beautiful flowers becomes a permanent fixture of the home mantelpiece or console table.

When properly packaged — resplendent in Yuletide dress and symbolic decorations that make the gift one hundred percent presentable—the honey jar may visualize the very spirit of Christmas, since it is authentic atmosphere that makes the gift a Christmas gift, with the reality of the season wrapped around the jar.

In wrapping well the gift, dignity, worthiness and significance are added to the product; and by such diligent care and painstaking thoughtfulness the spirit of the gift often transcends

its material importance—which is as it should be,

Inasmuch as thousands of diversified Christmas gifts vie intensely with each other for the attraction and trade of ubiquitous Christmas shoppers, the honey-jar must be wrapped in such a manner as to be part and parcel of the gift season, and extend this table delight to the limit.

I Believe in Magic

By L. T. Floyd Provincial Apiarist Manitoba

Ever since I have become interested in bees I have heard the suggestion repeated that the man who becomes enthusiastic over bees has a strange mental twist. You can agree with this suggestion or fight it as your mood at the moment directs and little difference will be made.

As an explanation of my title let me at this time agree with it. On my way to the office in the summer time I pass the well kept lawns and gardens of a neighbor. As I stop to admire I notice in the center of one of the lawns an image of a man in Quaker hat and a staff in his hand, a little fellow about a foot high. I enquire—"What is that?" My neighbor replies, "That is a gnome." "What is his function?" I query. He replies, "He keeps the cutworms away." years ago I would have laughed in his face but I do not laugh, instead I go on to the office busy with my thoughts.

h

d

1-

у,

y

a;

or to

ve

es

il-

ch

of

al-

he

ti-

X-

n-

re-

m-

ift

he

ry

en-

ift

of

ar.

tv.

led

ent

ess

ids

AL

Today I have been studying the records of my bee inspectors. I am sure that those who have watched the development of large apiaries to where they reach 500 to 1000 colonies and spread out in fifties in different directions find that it is not long until disease appears and the bee inspector becomes an unwelcome visitor. Ancient history teaches that our forefathers away in the dim distance had great faith in the burnt offering to atone for sin and appease the wrath of the gods. The records of my inspectors I believe, prove that it still has magic power.

In the old days a lamb from the flocks of hundreds of sheep was scarcely missed, the results were highly satisfactory, but the sacrifice required to be regularly offered up. My inspectors' records show that two or three colonies from these large apiaries annually burned bring such reports. "This man is taking good care of his disease" or "We have little to fear from this man's management" but let one year be missed with the fire and the next report is not so good.

As I sit at my desk and peruse these reports covering a five year period, I cannot come to any other conclusion but that there is still magic in the burnt offering.

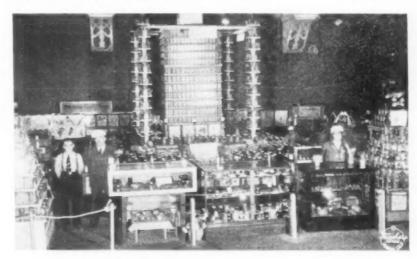
Kinzie's California Exhibit



C HAS. S. KINZIE puts on an exceptionally fine exhibit of honey and bee products at the Riverside County Fair in California each year. The two pictures show two exhibits a year apart and illustrate the elaborateness and care with which the materials have been prepared. Of course the pictures cannot show the color or the light and they are two elements of great value in attracting attention. Mr. Kinzie makes use of the pyramid of bottled honey very effectively. He also goes to great pains

to show all the different products which may be improved with honey or which are made with honey or beeswax. It is a highly educational exhibit and has drawn much comment in his section.

Beekeepers miss a splendid chance to advertise their honey through exhibits of this sort. It takes time and efforts, attention to details and careful planning but often it has resulted in the sale of entire crops of honey without any other outlay for advertising.



Mixing Honey and Nuts

In the June, 1933, issue of the American Bee Journal, J. B. Ballantyne asks whether or not honey and nuts can be satisfactorily combined. This question was answered in part in the August issue by J. A. Nielson, and now further opinion comes from Raleigh Moore, Salt Lake City, Utah.

"About two years ago the Old Mill Products Company of this city began the manufacture and distribution of a product called 'Walnut Spread' which consisted of honey, peanut butter and a few walnuts. The company was forced to discontinue manufacture because the mixture would spoil in two or three months in the warm weather. The decomposition seemed to center around each walnut meat

"I hope this information may be of some interest to Mr. Ballantyne."

Helpful Associations Demand Concerted Action

By M. E. Darby Florida

T HERE is an unpriced value in the organized efforts of beekeepers through their associations in the promotion of apiculture. We cannot estimate the true worth of united purpose carried on in harmonious action. Such efforts reach out in unexpected ways and bring in results.

But this "go-getting" influence is not understood or appreciated by the average beekeeper. The seeming indifference may be due to lack of understanding or to conditions. However, when you talk about organizations, you are stroking the wrong part of the average beekeeper's make-

Many of our beekeepers must be from the "Show Me" state for they have to be shown and SHOWN, to get them to see the advantages of cooperating with one another and then some won't see. This is said with the greatest respect. A few beekeepers are somewhat like the proverbial mule. You try to convince him against his will and he is still a mule. Yet there is much good in the mule if you work him the right way. We believe there is good in the most stubborn human being. Be patient and we will try to show some of the good in maintaining State and National Associations for the protection and advancement of beekeeping.

The question is often asked in what way the association pays. Many people value everything in dollars and cents and want to see \$2.00 come in for every penny paid out. They grumble if they do not get returns the next day. When one of these is asked to join an association, he acts as though bitten by a mad dog and he tells you that he has paid out lots of money "fur jinin' them things" and never has received a cent of it back.

In one instance, cross examination revealed that the grumbling beekeeper actually gave a dollar for membership. American foulbrood was in the neighborhood. Something was close after him. The dollar helped bear expenses to get the appropriation for disease. Through the efforts of the association, the appropriation was secured, a campaign was waged by an inspector and the locality cleaned up. Yet this ungrateful man, who was saved from loss, says he never received any of his dollar back. If he had tried, single handed, without the help of other beekeepers, to secure the assistance of the legislature, he would have accomplished as much as a bushy tailed night marauder would in trying to stop an automobile. There would have been a desperate failure and a terrible stink.

We need to learn more of the value of combined strength. Let us suppose, in the building of a great sky scraper, a few men without any foreman or blueprints, should try to perform the undertaking, each one working according to his own plans. What would be the result? FAIL-URE. Organized plans and cooperation in the work are absolutely necessary for the success in such an undertaking.

Another example: A single drop of water makes little impression, but when the small particles of moisture are collected into a great cloud or a river, it is well understood what their combined force and power can do. It gives us the gentle rain that helps to produce the necessities of life, or the storms and floods causing death and destruction.

For a real example of concerted action among men, consider the labor organizations. They stick together and do not cut prices on one another. They have a record in achievements and in securing concessions and go to extremes at times.

Every beekeeper understands the value of the combined forces of the strong colony over the weak one; yet he may fail to catch the spirit of this cooperative plan in the beehive, because he does not see the advantage of combined efforts among beekeepers. He does not see beyond the end of his nose, and yet he knows full well there must be a period of working and waiting before every He knows a large part of his beekeeping work is done in faithful expectation, weeks and months before the honey crop, and yet he patiently labors and waits. But when he donates to association work he wants to see immediate results. Why this difference?

Many of our people spend time in community and charitable work for the good of the community with no thought of getting pay. They do this for the elevation of human character and the preservation of natural rights and it is commendable. Without such service we would retrograde into an uncivilized people. Now you know that if you do not put bees into the hives, you will not get honey. If you won't help your neighbors in the things that make a good government, can you expect them to help you in getting an appropriation for the protection of your business? A little cooperative spirit is of great help, to pay for a large part of our work. It comes indirectly.

While these results do not come and drop the coin into our hands, they do reach us in many ways that make it possible to continue our work and live in peace with our neighbors.

In this connection, the American Honey Institute deserves special mention. It is benefiting the industry not only indirectly but directly in the increased consumption of honey. It has been able to reach out and enlist the cooperation of companies and individuals whose influence is worth thousands of dollars. It has enlisted the Home Economics movement all over the country, bringing the honey idea directly into the homes of people. This work is made possible through organization and friendly cooperation.

United efforts help us to do things that we could not do alone. They give us dignity and influence. They advertise our product. They sponsor a moral territory boundary that recognizes the priority of rights and helps to prevent encroachments on occupied territory. They educate the public in regard to the value of the honeybee and create a public sentiment in apicultural interests.

In urging individuals to join the Association we are sometimes met with something like this: "If I attend to my own business and make a living it's nobody's affair if I don't belong to the Association and don't cooperate with my neighbor. He has the same chance that I have. If he fails, is that my fault? Am I my brother's keeper?" Listen, my friend, suppose that some unprincipled fellow comes along who has more bees and money than you and he stops in your territory and stays there until he starves you out. According to your theory if he attends to his business and does not molest you, it is all right.

"Oh," you say, "That's a different proposition." Yes, when you get pinched in your selfish game you squeal, but on the other hand, you do not listen to your neighbor's appeal for a square deal. You believe in the principles of the Golden Rule, but in its application you interpret it as being the other fellow's job to live up to it. What are you living for? No one is placed here to live and succeed all by himself. You are your brother's keeper to the extent that you should be charitable and neighborly with him, cooperating with him in a brotherly way. This will make good friends, good neighbors and good citizens out of you both.

There are times when every human being feels the need of true and confiding neighbors and friends. The way to get them is to be one yourself and be ready to lend a helping hand or to speak a kind word; kind words are oil for the careworn and rusty machinery of human life. Apply the oil freely. It helps the receiver and the giver.

You should be a regular attendant at the association meetings and encourage your neighbors and friends to attend. The better these meetings are attended the more good they will accomplish. It is your best public advertisement. An enthusiastic meeting makes a strong impression upon the public and lends a dignity and respect to you and to your pursuit.

d

n

ot.

n-

26

1e

du-

10 er

ea

e.

rh

a-

219

еу

ev

or

at

nd

on

he

he

ti-

he

et

nd

ng

ng

er-

he

ils.

r's

ose

1es

ey

ves

rv

oes

ent

get

ou

ou

ap-

eve

ile.

ret

to

ing

ive

are

ent and

rith

will

ors

nan

on-

The

ur-

ing

ind

and

ply

ver

ant

en-

nds

AL

A poorly attended meeting lessens respect for you and your cause and to a certain extent may react against you.

You should also in some way take an active part in making every meeting a success. Put yourself into it.

and fill the super full of chaff. We have not tried it.

(2) We do not bother about moths. If you keep strong colonies, you need have no fear of the moths.

INEXPENSIVE WINTERING

What is the cheapest efficient method of wintering bees when one has no cellar suitable for that purpose? I have ten swarms without packing cases. These colonies are in 10-frame equipment and are protected from nearly every direction, especially from the prevailing winds. MINNESOTA.

Answer .- In your circumstances, I would advise the use of a lot of straw or other protecting material around the hives on all sides but the front and also on top, to

If they are in a well shaltered spot, there will be little trouble, but they should not be prevented from taking a flight on days when it is warm enough.

SIZE OF HIVE AND FRAMES

SIZE OF HIVE AND FRAMES

(1) How does the Jumbo brood chamber compare in efficiency with the standard 10-frame or the Modified Dadant?

(2) In April, 1923, E. F Atwater describes an extracting frame upon which he decided after experimenting. The frame is six inches deep with a top bar one-half by one by nine-teen. The same thickness from end to end, and self-spaced on one end only, with one and twenty-three thirty-seconds inch endbar, so that eight frames will fit in a tenframe hive, the other end bar being of the same width as the top bar. He considers wiring unnecessary. Would you recommend this as being the most efficient?

(3) What size extractor pockets would be best? Would twelve inch pockets hold two six-inch frames?

Answers.—(1) The Jumbo hive and the

Answers .- (1) The Jumbo hive and the Modified Dadant are the same, with the only exception that the Jumbo has the combs closer together, the same distance as the Langstroth standard, while the Dadant has them at one and one-half inches from center to center, giving more room for honey for We prefer this space to the other. winter.

(2) We want our extracting frames five and one-half or six inches deep. We do not like the spacing shoulders you mention. We prefer to give the combs full freedom.

(3) We want a thirteen inch extractor hasket.

LABEL PASTE-BEES EATING FRUITS-REMOVING HONEY

(1) I would like to know how to make label paste to make labels stick tightly on

(2) You say bees cannot bite or eat. Then (2) You say bees cannot bite or eat. Then how is it that a bee can chew beeswax or eat through a smooth newspaper when united, yet cannot injure fruits not previously damaged by birds or other insects?
(3) I still have honey to take off in October. Not sealed, no frost, no flowers to speak of. Can it be taken off now?

KANSAS. Answers .- (1) Ordinary flour diluted in water, very thin, and heated, stirring it to keep it from burning while on the fire, until it is thick enough, makes paste which usually sticks to tin. If this will not stick, just add a little honey before cooking it. have never had any trouble.

(2) Beeswax is made by the bees and gets soft under their manipulation, otherwise they could not use it. Paper is more or less rough and the bees simply pull it to pieces. As to fruit, its skin is perfectly smooth and unless it is already damaged the bees cannot tear it.

(3) It will do to take off honey until the weather is too cold for the bees to fly. But you must be careful not to allow them to rob each other.

THE EDITOR'S ANSWERS

When stamp is enclosed, the editor will answer questions by mail. Since we have far more questions than we can print in the space available, several. months sometimes elapse before answers appear.

MAKING VINEGAR

Kindly give me a little more information regarding the making of vinegar of honey than given in last month's article in your magazine

My cellar stays around 45 above zero. Could vinegar be made at this temperature? And how long would it take at this tempera-ture? MANITOBA.

Answer .- I do not know whether I can give more explicit instructions than those given on page 353 of the September number. by Mr. John Grav.

No, you cannot make vinegar at a temperature of 45 degrees. It is too cool. Mix your honey with water in the proportion that you judge best, then put it in a warm atmosphere, even up to 90 degrees, and let When it is thoroughly fermented, it will be strong with alcohol. Then add some vinegar or fruit juice and leave the receptacle open, so that the air may enable the acetic fermentation to take place. If you do not keep it too cool, you will soon find out that it is turning to vinegar. It is usually too easy to make vinegar, as much of our alcoholic drink becomes vinegar.

HEATING HONEY

Please tell me to what degree you heat honey to keep it from crystallizing.

CALIFORNIA.

Answer.-Honey heated to 140 degrees for a little while will not be likely to crystallize. But if it has been allowed to granulate and is melted in this way, it will be still less likely to granulate. We much prefer granulated honey to liquid honey for our use and we wish all consumers of honey would try it without prejudice.

WINTER PROTECTION

(1) I plan to build a board fence as a protection against the cold, west winds for my bees during winter. Is this enough wind protection for bees in single-walled 1½-story

(2) Would wrapping them in tar paper dispense with packing with shavings?

NEW YORK.

Answer .- (1) Yes a wooden fence would be quite a protection against west winds during the cold weather. Many people do not use any other.

(2) Wrapping with tarred paper is very good and you may dispense with packing. But the use of shavings in the empty spaces is never to be disregarded, although many people use only the tar paper protection.

BEES GNAWING FOUNDATION

What is wrong when bees destroy new foundation? In some cases they have cut the foundation nearly across lengthwise of the frame. I have two colonies and both of them have been doing this.

CONNECTICUT.

Answer .- The only trouble, in my opinion, is that you gave those colonies comb foundation before they had any need of it and while there were some spots in which comb was needed nearer to the brood. So they are cutting pieces of wax out of the foundation to use it in places that need filling, next to the broad.

In order to test this, put a sheet of comb foundation in the hive between two combs of brood. If they cut this, you will then be justified in saying that the foundation is made of bad material.

DISTINGUISHING BEE DISEASES

(1) How can one tell European from American foulbrood?

(2) What is meant by "cleaning up" European foulbrood?

(3) Is honey from diseased colonies go for consumption? NEBRASKA

Answers .- (1) European foulbrood is not sticky, the brood dies but remains whole and the bees can remove it. On the other hand, it smells like carrion when it gets to the decaying point. So it stinks and the French call European foulbrood "stinking" (puant) and the American foulbrood "sticking" (gluant). American foulbrood has a 'glue pot" smell.

- (2) Bees can clean up European foulbrood, that is to say, they remove it from the cells. But they cannot remove American foulbrood and it remains in the cells.
- (3) Honey from diseased colonies is all right for human consumption, as the germs that may be in it have no influence upon human health. But it is unsafe to feed such honey to bees, as the few germs that may be in it would develop in the brood.

WINTERING-MOTH KILLER

(1) We had a heavy winter here last year. (1) We had a heavy winter here last year. We winter in two-story 10-frame standard hives but feel that one-story is better. Do you think so or not? We understand that you use top packing over the frames or a cushion. Do the bees gnaw the burlap or not? Do you think it better to have this top cushion instead of regular scaled cover? So many of our combs were moldy last spring, and the bees weak. Would a screen tacked under a super be all right to hold the chaff, instead of using burlap and something over the frames for bee space?

(2) Do you carry a moth killer? If so how

(2) Do you carry a moth killer? If so, how often must extracting combs be treated and how many days apart to kill the young moth?

ILLINOIS.

Answers .- (1) Yes, we are sure that the single-story hives, like our Dadant hive, are better than two-stories of the shallow Langstroth hive. We know it from years of test. We like a cushion over the combs better than a sealed cover. It would probably be all right to use a screen under the super

DECEMBER, 1933



'Christmas Day' is Children's Day,"
So often we hear people say!
And so it should be styled,
For He, whose birth we celebrate—
The blessed Lord, the Master great—
When sent to share mankind's estate
Came as a child!

Christmas Day IS "Children". Day,"
And as we "Merry Christmas" say
No matter if our brows gleam white
With snows of many an earthly year,
These fine old words, so full of cheer,
Call back the child-heart, true and dear,
To which all things are right!

Christmas Day IS "Children's Day,"
But as those words once more we say,
We know 'tis OUR day too,
For Christmas changes world-wise men
And women into "kids" again!
So, young and old, I mean you when
I say this day belongs to YOU!

- Lida Keck-Wiggins.

ONCE more we have come to the last month of the year - and such a strange, eventful, unusual year-a year of upheavals, of changing national policies, of big and little tragedies, financial and otherwise, but after all a glorious year too. Glorious because from the nation's head to its humblest citizen has come into being the spirit of the Blue Eagle. Always tradition or superstition, call it what you will, has said "Blue birds are for happiness!" Hence how good it is to know that the bird which has always stood for freedom for our beloved America-the noble eagle-has, for these times of need, put on a coat of blue-celestial blue at that, for don't you remember that the artist who designed the NRA symbol, drew the winning picture in an airplane, far above the clouds! Significant, wasn't it? Which, incidentally, leads me to wish you the merriest and happiest and blue eaglist Christmas you have ever had in the world!

I'd be willing to bet my new clown cap that if our friends, the busy bees, could talk they would give us all the laugh, or the sting, and say that they have always practiced Blue Eagle principles. No, I'm not going to say why I think it. YOU just think that through! Get it? Of course you do.

Honey Lady has suggested in other December issues that the wives of beekeepers who have plenty of honey to use as they wish, needn't despair of having unusual and appreciated Christmas gifts to send to friends who do not keep bees. City friends, in particular. Hence, herewith, Honey Lady suggests that the girls, old or young, who have this problem facing them make up some of this Honey Walnut Brittle, and wrapped with squares of the pretty pink, or other-tinted "cellophane, now available in five and ten's, fill Christmas boxes, also available at five and ten's, and send to the friends to be remembered. The way you make the Honey Walnut Brittle is:

1½ cups extracted honey 1 cup ground black walnuts

Cook together in a rather heavy sauce pan until the honey is dark brown and the mixture gives a brittle test in cold water. Stir occasionally to make sure that the walnuts don't fall to the bottom of the pan and burn. Turn into a buttered pan and when almost cool, cut into squares. Now isn't that an easy way out of a hard situation? The whole process takes only about half an hour!

Here's a good way also to make a sort of glorified Honey Taffy which can be nibbled on between meals from a dish set on the sideboard, with no harmful "tummy" troubles following. This is also another nice candy with which to fill Christmas gift boxes.

-:-

Honey Taffy De Luxe

1/2 pound shredded cocoanut 1 pound strained honey 1/2 cup washed currants Milk

Cover the cocoanut with fresh milk and let it stand for a few minutes. Strain before using. Cook the honey until it boils, add the cocoanut and continue cooking until it is very thick. Then stir in the currants and pour into an oiled tin. When cold, cut into inch squares.

While puddings are always a nice change from ordinary kinds of deserts, somehow I believe we are all just a wee bit English when we develop a hankering for a pudding of some kind to "go with" the turkey—

plus Christmas feast. Anyway Honey Lady is mighty thankful to a charming little housewife of her acquaintance who contributes this recipe for

Honey Fruit Pudding.

Incidentally, I'll wager a lot of Blue Kitchen readers will be interested, romantically, when Honey Lady tells you something about this little recipe giver. She is the wife of a tall, handsome husband who told Honey Lady this little secret: "We've been married for fifteen years; we were school-kid sweethearts-Oh of course there were other girls in my life, but 'Toots' (don't you just love THAT from a fifteen-year-long benedict) was always THE girl friend and while she had other boy friends I was always THE boy friend," and then his face lit up as tho' the sun had suddenly slipped from behind a cloud and shone on it. Why? He saw "Toots" running toward us with something in her hands! I smiled, too, for that "something" was this recipe for honey date fruit pudding, which having been tried and NOT found wanting in Blue Kitchen lab ovens goes to you. May you be happy when you eat it with THE boy friend saying "yum yum" between every luscious bite.

Honey Fruit Pudding.

1 pound dates 1/2 cup raisins

½ cup honey

½ teaspoon salt

½ cup walnuts (ground fine)

1½ cups water

¼ cup instant tapioca

11/2 cups pared and sliced apples

Stone dates and cut them up with raisins and nuts. Add honey, salt and ½ cup of water. Heat for five minutes; stirring constantly, so that the mixture is warmed through evenly. Cook the tapioca in one cup of water until clear, (about ten minutes) and add with the sliced apple to the first mixture. Turn into a buttered baking dish, and bake in a moderate oven for 30 minutes or until the apple is tender. Serve cold with cream.

Did you ever serve hot apple sauce, made extra sweet, at breakfast? Especially if you happened to have made hot biscuits that morning? This, according to health authorities, affords not only a delicious change but it "does kindly things to your system." The apple sauce and good country butter make a hot biscuit a morsel fit for a king.

If you are having ice cream at any Christmastide gathering, large or small, you can make a very nice quality if you use this recipe supplied by Uncle Sam in one of his fine bulletins.

He calls it Honey Ice Cream No. 1.

1 quart thin cream

r

f

ly

a

ld

ve

ve

of

ıv

ve

6-

nd

nd

ın

2

w

th

ed,

nis

ıg.

T

ab

m-

OV

en

les

ith

salt

five

hat

en-

of

in-

ple

) a

n a

ntil

vith

ple

eak-

1 to

orn-

alth

de-

ndly

pple

ake

ing.

any

nice

sup-

his

o. 1.

NAL

34 cup delicately flavored honey

Mix ingredients and freeze.

It's just as simple as that, but it's oh so good! Try and see.

One more honey recipe which may be utilized at some gay little meal, where there is sherbet for dessert! This is called:

Honey-Grape Sherbet.

2 cups grape juice

3 tablspoons lemon juice

1/3 cup strained honey

1 cup rich cream

First blend the grape and lemon juices thoroughly, then add the honey. Place in freezer. When partly frozen, add the cream, and continue the freezing until mixture is firm.

When using honey in baking don't forget that as honey contains an acid, the best results can be obtained when using it, if a little baking soda is added.

Hoping these "few hints" may help make your Christmas all the merrier, Honey Lady signs off with the same old greeting: "Merry Christmas one and all."

Hollyhock House Pickle

Pickling time is with us now and soon housewives will be looking for good ways to utilize those many green tomatoes. One of the choicest recipes of the season is the following pickle, a tea room specialty, which is truly delicious.

3 lbs. small green tomatoes

2 lbs. pineapple

2 lbs. sugar

4 cups mild cider vinegar

1 cup clover honey

1 cup pineapple juice

A little mace

1 tablespoon stick cinnamon

1 tablespoon allspice

1 tablespoon whole cloves

2 tablespoons yellow mustard seed

Cut the tomatoes in rather thick slices and add pineapple. Mix sugar, vinegar, honey and pineapple juice, add spices tied in a thin bag, bring to boiling point and pour over the tomato and pineapple. Cover and let stand twenty-four hours. Drain off liquid, bring again to boil and put in tomatoes and pineapple. Cook until tender and clear and put into sterilized jars. Boil syrup down until it is thick enough to coat a spoon. Pour over the tomato and pineapple in the jars, fill to overflowing and seal.

Mrs. Benj. Nielsen, Nebraska.



By G. H. Cale

O NE doesn't like to be unfair and possibly we have said a little too much lately against the Caucasians so it will do no harm to praise them This fall in weighing the a little. bees to determine whether or not the colonies had sufficient winter stores, it was very noticeable that only a few Caucasian colonies needed to be fed. Perhaps the most serious fault of the large hive is the fact that it takes careful management to make sure that enough honey is stored in the brood nest to last the winter through. Caucasians and the big hive go well together in this respect because the Caucasians certainly do make sure that they have honey enough at home before they fill the supers, - 0 -

"Do it NOW" should be a slogan for the beekeeper. In looking back over our records for 1933, one thing serious is apparent. Whenever there was a delay in the start of some important management, the result was unsatisfactory. When there are supers to be put on the hive, put them on NOW. Don't wait until tomorrow. In beekeeping, it does not pay to string the work out very much. It is often more important to use extra help and get a job done than, to get along without the help.

- 0 -

It seems to me as though beekeeping were more dependent on weather than most other outdoor operations. Back in the spring this year, there were heavy rains and one or two yards ran very short of food before we were able to supply them. The difference in crop between these and other yards where this did not occur, is quite apparent in checking over returns for the year. It was entirely a matter of unfavorable weather. Often freakish weather is to our advantage. This fall, early in November, it was cold, the temperature running down to as low as 14 above zero (quite cold for us at Hamilton at this time of year). We were extracting honey in a nice warm room but the bees had not been packed. On November 20th we are packing bees and I just came in from a day of that work with the temperature about 70 and a warm sun all day long. Tomorrow promises about as fine and the last two days have been equally Notice the young people coming of the front these days? Last week we were at the winter meeting of the Illinois State Association at Springfield and the faces of the young men becoming interested in bees were a striking feature of the convention group. These young fellows are beginning with 50 to 100 colonies. In the old days they usually began with 5 to 10 colonies. Also they talk in terms of five cent honey and 100-pound production and rapid increase. Well, go to it, boys, we're for you!

Joe Marty, of Silverton, Oregon, comments on my remarks about swarms in October. I stated that the late swarms which we saw this year were probably supersedure swarms.

Marty says, "I have noticed parallel conditions here (Oregon) but it happened in late August (as late as October is to you) in the summers of 1931 and 1932. There was no fireweed honeyflow in those years and a dearth of nectar. The queens had practically quit laying and the colonies were losing in weight, yet I caught five swarms one year in August and eight swarms the next. They came from wild colonies and were mostly caught in decoy hives. I recall distinctly that two of them starved so scarce was the nectar. They were all small.

"A good strong colony will often raise a supersedure queen at the close of a long honeyflow even though the old queen may be perfectly healthy and vigorous. Wild bees through years of environment have superseded their queens in August at the close of the honeyflow until it has become almost an instinct. Possibly the swarming at this time rids the colony of old bees as well as an old queen, leaving it in the best possible condition for winter.

"Nature, the stern, ruthless teacher has taught these wild bees much that our domesticated bees do not know or have forgotten through generations of pampering by man. They raise more drones and more queen cells, insuring perpetuation, and they are more active than the domesticated bees. A black queen will nearly always kill an Italian one in combat and the black drones are quicker on the wing, mating with Italian queens when they are about in the majority of cases. They winter better, yet the

colony is usually small compared with the Italians. They generate more heat per unit, facilitating brood rearing in the spring. They work on flowers during a dearth of nectar that Italians would shun.

"Yet, in spite of these commendable qualities, they are not the ideal bee for man. They are not tractable, they swarm profusely and they are not good honey gatherers. When the ideal honeybee is developed through controlled mating, it must be one that has the commendable qualities of the domesticated bee with the tenacity of life of the wild bee."

Well now, that's something to think about. As we recall our experience this year with late swarms, in going over the colonies in the yards where they were found, it was impossible to determine that any of them had swarmed. It may be that these bees came from the timber because in each instance where the little swarms were found, the apiaries in question were in a woodsland location. Perhaps Mr. Marty is right. At least we can agree with his statement that the ideal bee should possess the desirable qualities of the wild creature that lives its free life among the trees and the domestic one that now adorns our lawns.

About Clarifying Honey

By Geo. L. Abeler Minnesota

I have read the interesting articles in the recent issues of the American Bee Journal on the subject of clarifying honey. I am only a small beekeeper, producing less than two tons of honey annually, but would be glad to adopt any method for promoting the use and sale of honey, provided it did not affect the food value nor mislead the public.

As long as we have no certain knowledge that the clarifying process does not affect the mineral content, I say we should hesitate about using it until we are certain it does not. The mineral elements of foods are most valuable and absolutely necessary to keep a proper nutritional balance and we should jealously guard against any process which refines them out of our food products.

Personally, I think the public knows what it wants but doesn't always know that it's not getting it when it buys certain merchandise. In other words, I believe in selling honey for its wholesomeness and not solely for taste and appearance.

The time will come when the purveyors of refined honey will have to defend themselves against all those beekeepers who prefer to sell pure honey and will advertise it as such, but the industry will have suffered immeasurably through the suspicion of honey sown in the public mind.



Winnebago County, Illinois, Meeting

The second meeting of the newly organized Winnebago County Bee-keepers' Association was held Wednesday evening, October 18, at Rockford, Illinois. Election of officers was held and resulted in the following being elected: President, Thos. Beddoes; Vice President, Ray Husen; Secretary - Treasurer, B. E. Beach. There was a good attendance present. Mr. Hawkins of the G. B. Lewis Co., was with us and gave a very good Mr. S. S. Claussen, of Oregon, Illinois, was also present and gave some helpful information. We are looking forward to better times and, as Mr. Claussen says, "Better Beekeepers and Better Bees."

B. E. Beach, Secretary.

Michigan Association Annual Meeting at Grand Rapids, Dec. 7 and 8

The Michigan Beekeepers' Association will hold its annual winter meeting in the Civic Auditorium at Grand Rapids, Michigan, December 7 and 8. The main topic of discussion will be the proposed marketing agreement for beekeepers which appears on page 470, this month.

Russell H. Kelty, Secretary.

Death of Frank Ross in Washington

Mr. Frank Ross, who for twenty years was the able and efficient Superintendent of Bees and Honey at the Western Washington State Fair, died October 18th. He was also for many years inspector of Pierce County and enjoyed a wide range of friendship in other counties. This marks the passing of one of Washington's foremost beekeepers. This is taken from a letter from Mr. Ternan, of Ohop.

Sixteen Awards to British Columbia

British Columbia honey exhibitors took sixteen out of the nineteen awards offered at the Imperial Fruit Show, Bristol, England, according to advice received by the British Columbia Department of Agriculture. This raises the standard of the British Columbia apiarists even higher, and improves on the remarkably fine record established yearly since 1931. Two apple exhibitors of the province, J. C. Clark, of Keremeos, and James Lowe, of Oyama, between them, secured five first prizes in the Canadian

championship classes. Mr. Lowe, in addition, received an honorable mention and one third in Empire apple classes. Nova Scotia won the Agent-General's trophy for a numerically greater set of exhibits. Details of the British Columbia successes are lacking.

F. H. Fullerton,
British Columbia.

New Yolo Association

With a view of promoting a more efficient market for their products, beekeepers of Yolo County, California, have recently formed an organization which they call The California Bee Breeders' Association, Ltd. The aim of the association will be to promote agricultural pursuits and develop the honey market throughout the state of California.

The first meeting of the new association was held and incorporation papers filed with Secretary of State, Frank C. Jordan, at Sacramento, October 18, 1933. Directors of the corporation are: George J. Triphon, North Sacramento; Thomas C. Burleson, Colusa; J. E. Eckert, Davis; A. M. Hengy, Oroville; and J. E. Wing, Cottonwood.

Regular monthly meetings will be held and it is the desire of the directors that breeders and honey producers throughout the state get in touch with them in an effort to better their industry.

D. G. Sanborn, California.

Report of Washington Meeting

Holding its annual convention in Yakima, November 7 and 8, the Washington State Beekeepers' Association approved the honey marketing agreement under the Federal Agricultural Adjustment Act with the recommendation that it be referred to a committee for the revision of clauses pertaining to fees and restriction of increase in colonies.

Strict enforcement of the honey standardization law passed by the last session of the State Legislature was requested of the Director of Agriculture. The law prohibits the blending of Hawaiian honeydew with honey, and requires that whenever it is offered for sale in the state it must be labeled honeydew. The mixture offered for sale in the state has had a depressing effect on the market and has resulted in reduced returns to the growers, they reported.

Dr. R. L. Webster, head of the De-

partment of Entomology of Washington State College, gave a report of the survey of bee poisoning in Yakima County. During the last year, in addition to losses from poisonous sprays in orchards, the beekeepers suffered heavy damage from the sprays applied for the potato beetle. The survey proved that the loss of colonies in the various yards was from 20 to 50 percent and that production was cut to a fourth of what it had been in the past-from 800,000 to 200,000 pounds.

One of the interesting topics of the convention was the search for a fund of \$4,000.00, said to have been appropriated by the last legislature for bee inspection in the state. First advices to Washington State College were to the effect that no money had been appropriated for this purpose. After investigation revealed an appropriation had been made, college authorities reported \$1,000.00 would be available. E. B. Ellingston, of Parkland; Fred Mandery, of Tenino; and the Rev. M. F. Mommsen, of Parkland; were named on a committee to investigate and ascertain how much money was available.

ia

10

0-

ut

S-

e.

e-

he

n.

10-

A.

g,

ec-

ro-

in

er

in

the

SO-

et-

ral

ith

er-

ion

re-

nev

the

ure

Ag-

the

vith

r it

ust

ure

had

and

the

De-

AL

Officers elected for the coming year are: President, Curtis H. Shader, of Sunnyside; Vice President, Julian Joubert, of Enumclaw; Secretary -Treasurer, the Rev. Mr. Mommsen. The 1934 meeting will be held in Tacoma, at a time to be designated later.

Fred Mandery, of Tenino, retiring President, was unable to come to the sessions, as heavy rains had flooded his section. C. W. Higgins, of Wapato, an honorary member of the state association for life, and several times its president, presided during the sessions, with Dr. R. L. Webster, of Washington State College, as acting Secretary. One of the principal speakers was S. D. Williams, of Portland, Oregon, a member of the special committee of the National Beekeepers' Association that drafted the proposed code for the industry at the meeting in Chicago in October.

I. L. Neill, Washington.

Beekeepers' Smoker Planned by the Eastern Massachusetts Beekeepers' Association, December 27

The Eastern Massachusetts Beekeepers' Association, with the help of Professor C. R. Kellogg, in charge of beekeeping at the Massachusetts Agricultural College, is planning to show the apiculturists a good time on the evening of December 27. The Beekeepers' Smoker which will be held on the evening of December 27 certainly offers a great inducement to beekeeping enthusiasts and should be a fitting climax to the apicultural program of the American Association of Economic Entomologists which is to be held on the afternoon of that day.

Information concerning meetings can be obtained at the Bradford Hotel, Boston.

W. E. Dunham, Sec'y, of the Apicultural Section.

Annual Institute and League Meetings, February 19-21

The joint annual meeting of the American Honey Institute and the American Honey Producers' League will be held at Minneapolis, Minnesota, on Monday, Tuesday, and Wednesday, February 19-21.

The program is being arranged jointly through the cooperation of the secretaries of the organizations and Dr. M. C. Tanquary, University Farm, St. Paul, Minnesota, who will have charge of local arrangements and the final details of the program. Suggestions from beekeepers and officials of State Associations as to possible subjects to be discussed and special speakers are invited and should be made to Dr. Tanquary. If you plan to attend the convention and have a message to deliver, there is a place for you on the program. This is your convention.

Briefly, plans call for a business meeting of the American Honey Institute and the initial business meeting of the League on the first day with the evening program as an Open Forum on the American Honey Institute and its place in the various phases of our industry.

Tuesday, February 20, is to be taken up in a joint program of the two organizations covering such subjects as Packaging, Simplification of Containers, Prices, Consumer Trends, and the Beekeepers' Code. The Consumer Trends' part of the program will be a remarkable one with such well known authorities as Miss Barber of the Kellogg Company, Mrs. Husted (Betty Crocker) of General Mills, Miss Child of Home Economics Department of the University of Minnesota, Miss Snapper of Pabst Cheese Corporation and others not definitely scheduled to date.

The Annual Banquet, always the spice of every convention is scheduled for Tuesday evening with the final business meeting of the League scheduled for Wednesday, February 21, followed by Discussions of Production Problems.

Southern States Meeting

The annual meeting of the Southern States Conference will be held this year at New Orleans, the date being December 11.

In connection with the meeting will be held a meeting of the package shippers of the South, and a final presentation and discussion of their code before officials of the Department of Agriculture who have the supervision of such codes.

(Please turn to page 486)

For 1934

Finest Italian Queens and Package Bees at prices authorized by the NRA code. For spring deliveries we shall offer the best quality, good weight, prompt service and minimum prices permitted.

CITRONELLE BEE COMPANY, Citronelle, Alabama.

We are Cash Buyers of Honey and Beeswax Submit samples and best prices, freight prepaid Cincinnati We also furnish cans and cases. The Fred. W. Muth Co. PEARL & WALNUT

JOHN M. DAVIS FOR SALE

For Sale: The apiaries and queen business of John M. Davis in Maury Co., Tenn. Write to the Administrator-

BEN G. DAVIS 1933 Hillsboro Rd. Nashville, Tenn.

O.K. 3-Banded Bees & Queens

O. K. Queens and Bees can't be beaten. Hustlers, heavy producers, hardy. Our guarantee behind every one.

Ask about 1934 prices.

Ala. Certified & Accredited Apiaries-208. P. M. WILLIAMS, MT. WILLING, ALA.

THE BEEKEEPERS ITEM

The Southern beekeeper's own magazine, but read by honey-producers everywhere. Combined with the American Bee Journal makes a combination that covers the beekeeping field.

Send \$1.50 and get both magazines for a full year.

BEEKEEPERS ITEM, San Antonio, Tex.

True Label Characters



Designs that compel attention. Colors that blend and please. Wording that makes a sale.

Our labels and selling helps meet these requirements at reasonable prices.

> Send for Catalog and Samples.

American Bee Journal Hamilton, Illinois

Crop and Market Report

Compiled by M. G. Dadant

For our December Crop and Market Report, we asked reporters to answer the following questions:

- 1. How is honey moving? 2. Are retail prices better?3. How is jobbing demand?
- 4. Are you asking higher prices than a year ago?

How Is Honey Moving?

Generally speaking, honey is not moving readily in the New England and East Atlantic states and generally in

the southeastern section.

In the Central West, it is moving fairly well and tending toward better movement in the plains area, intermountain states and California. Texas particularly is reporting a very desirable movement of honey and that the crop is going promptly into the hands of consumers.

Are Retail Prices Better? Generally speaking, retail prices are not any better than a year ago if you refer generally to the significant with the customers themselves. It is retail stores or with the customers themselves. It is apparent that the demand for the purely local trade is no greater than it was a year ago or at least we have the condition that the beekeepers are not asking an advance in price, feeling that a holding back in the demand on the part of the consumer, would mean a lack of sale of their crop if they tried to ask heavier prices.

However, we do believe that in the western sections, there has been an advance in retail prices of honey and this is particularly true along the Pacific slope.

Jobbing Demand.

In practically all instances, we find that jobbing demand has coasted along satisfactorily and it is considerably better than it was a year ago when we had a paucity of demand for honey in a jobbing way at this time of

We would say that the jobbing demand is relatively heavy now and that as many sections are already cleaned out of good honey, there undoubtedly is going to be a bidding of one jobber against another for honey stocks before the present honey season is over.

This applies to practically all sections except perhaps the Southeast where the demand, although better than a year ago, still has had no particular influence on advancing the prices.

Are You Asking Higher Prices? On the part of beekeepers who are dealing direct with the local stores and with beekeepers and with customers direct, we would say that there has not been any tendency to ask higher prices and that in many instances particularly in the East and Southeast, lower prices are being asked this year than a year ago.

We must bear in mind, however, that many of these beekeepers did not drop down with the slump but had maintained their prices and perhaps this is just a natural sequence, therefore.

As we get further west, we find that there is a tendency to ask just a little better price than last year or at least the same figure in a retail way.

As far as the jobbing price is concerned, this has materially strengthened. We have no end of reporters who state they are offered at least one cent per pound more than they got for their honey last year and that they are holding for a better price than this. In other words, they are under present conditions asking at least 25 per cent of an advance over what they got for their honey last year. We must bear in mind, of course, at all times that the jobbing prices on honey in carlots last

year were unusually low.

Taken all in all, however, we believe that honey is moving far more readily than it did a year ago and that the supply in the hands of beekeepers is relatively less, particularly in the hands of those who are in a position to sell in a jobbing way. We have reports of many bee-keepers who are already sold out and unable to quote the packers of honey on a supply for future delivery.

It is our idea that central western beekeepers who are wanting to sell in quantities are asking in the neighborhood of 5½ to 6 cents for good white honey and from 4¾ to 5¼ cents in the Plains States and in the intermountain territory. This, of course, is still far below the average price of good white honey which ranges from 71/4 to 81/4 cents per pound under ordinary conditions.

Canada.

A peculiar condition and a very optimistic condition for the beekeepers exists in the provinces of Canada. About a year ago the Canadian government put on a two cent duty on sugar and this has been directly reflected in the price of honey. Honey prices have gone up just two cents from last year and beekeepers are naturally exceedingly encouraged. The exports of honey to the British Isles and elsewhere are far in advance of what they were at this time a year ago. Consequently we find the stimulus to beekeeping in Canada very great. particularly in the western provinces.

Summary.

All in all, we would say that there is a distinct tendency to advance jobbing prices on honey while the tendency on the part of the individual beekeeper selling in a retail way is to maintain somewhere near his price last year.

MINIMUM PRICE SUGGESTIONS FOR 1933-4	Car Lot White	Car Lot Amber	C. L. Comb No. 1	10 lbs. to Grocer	10 lbs. Retail	5 lbs. to Grocer	5 lbs. Retail	10 lbs. Comb Ret.	5 lbs. Comb Ret.	1-lb. Jar to Grocer	1-lb. Glass Retail	Comb to Grocer	Comb per Section
Northeast	.07	.05 1/2		1.30	*1.65	.70	.85			.18	.20	4.00	.20
Southeast	-							1.20	.65				gar size
South	.05	.04			-			1.20	.65	.15	.20		Ber (60)
Texas	.05	.04	~ -			.50	.60	1.20	.65				-
Southwest	.05	.04	-	.75	.90	.50	.60					2.50	.15
North Central	.06	.05	3.00	.95	1.10	.50	.70	40.00		.17	.20	3.50	.20
Plains States	.05 1/2	.04 1/2	3.00	.80	1.00	.45	.55		.75	.17	.20	3.00	.15
Intermountain	.05	.04	2.75	.75	1.00	.40	.50			.17	.20	3.00	.14
Pacific Northwest	.05	.04	-	.75	1.00	.45	.55						ga
California	.05	.04		.80	1.00	.45	.55						
East Canada	.08	man depart		.90	1.10	.55	.65						
West Canada	.08	-		.80	1.00	.45	.60		-		distriction		

We Are Cash Buyers of Honey and Beesway Submit samples, and best prices, freight prepaid Cincinnati. We also furnish cans and cases.

Fred W. Muth Co. Pearl and Walnut Concinnati, Ohio

Renew Your Subscription Write for Our Special Club Offers AMERICAN BEE JOURNAL

Edwin H. Guertin 201 N. Wells St. Buy and Sell All Grades Extracted Honey References: 1st National Bank, R. G. Dun or Bradstreets Commercial Reports.

g

al

as

be

at er

all

st

at

SS.

on 10-

te

re or-

om er-

ow

om

ion

da.

ı a

one

are

itly

eat.

nev nev tail

ear.

20

.20

.15

.14

lls St.

™ BEEKEEPER'S EXCHANGE

Copy for this department must reach us not later than the fifteenth of each month preceding date of issue. If intended for classified department, it should be so stated when advertisement is sent

Rates of advertising in this classified de-partment are seven cents per word, includ-ing name and address. Minimum ad, ten

As a measure of precaution to our readers, we require references of all new advertisers To save time, please send the name of your bank and other references with your copy.

Advertisers offering used equipment or bees on combs must guarantee them free from disease, or state exact condition, or furnish certificate of inspection from authorized inspector. Conditions should be stated to insure that buyer is fully informed.

BEES AND QUEENS

QUEENS WHILE THEY LAST, 25c each, any number. J. M. Cutts & Sons, Rt. 1, Montgomery, Ala.

WE WANT our customers to know that we appreciate the splendid business that they have given us this season. Roy S. Weaver & Bro., Navasota, Texas.

WE THANK all of our 1933 customers. Our Caucasian bees and queens will be sold in 1934 in accordance with rules of N.R.A. Write for prices and description. Bolling Bee Co., Bolling, Alabama.

HONEY FOR SALE

HONEY FOR SALE—Any kind, any quantity. The John G. Paton Company, 230 Park Avenue, New York.

FOR SALE—White clover honey in 60-pound cans. None finer. Satisfaction guaranteed. J. F. Moore, Tiffin, Ohio.

HONEY FOR SALE—Keep your customers supplied with honey. We can furnish white and light amber honey at attractive prices. Packed in 60-lb., 10-lb. or 5-lb. tins. Dadant & Sons, Hamilton, Ill.

FOR SALE—Black Hills' Fancy White Extracted Honey in 60-lb, cans. Write for prices. Ernest W. Fox, Fruitdale, S. Dakota.

FOR SALE—Northern white, extracted and comb honey. M. W. Cousineau, Moorhead, Minn.

HONEY—We sell the best. Comb in carriers of eight cases each; extracted, basswood, buckwheat, sweet clover, white clover and light amber. A. I. Root Co. of Chicago, 224 West Huron St., Chicago, Illinois.

CHOICE Michigan Clover Honey, New 60's. David Running, Filion, Michigan.

HONEY—New crop clover, amber and buck-wheat, both comb and extracted. F. J. Smith, Castalia, Ohio.

WHITE CLOVER extracted honey, sample 15c in stamps.
Kalona Honey Co., Kalona, Iowa.

HONEY FOR SALE—It will be to your advantage to communicate with me before buying your next lot. Thos. D. Sherfick, Shoals, Indiana.

FOR SALE—Extracted honey in 60-lb. cans. Henry Hettel, Marine, Illinois.

EXTRACTED HONEY, mostly clover, \$3.50 per 60-lb. can. Not prepaid.
Henry Price, Elizabeth, Ill.

FOR SALE—Amber and buckwheat comb and extracted. H. G. Quirin, Bellevue, Ohio.

CHOICE HONEY in 5, 10 and 60 pound tins and 1 pound glass. Prices and sample free. Henry Stewart, Prophetstown, Ill.

HOWDY'S HONEY—Howard Potter, Ithaca, Michigan, or 72 Perkins Hall, Cambridge, Massachusetts.

FOR SALE—Buckwheat extracted and comb, also mixed comb. C. Holm, Genoa, Ill.

WHITE CLOVER COMB HONEY. Extracted Clover in 60-lb. cans 7c lb. Extracted Buckwheat in 60-lb. cans 6c lb. 1-lb. sam-ple, 15c. F. W. Summerfield, Grand Rapids,

YOU KNOW XMAS comes but once a year and we have over 30 suitable packages of the world's greatest health sweets of pure maple syrup, maple cream, maple sugar, table syrup and comb honey and extracted would be very suitable for your best friends' Christmas, and would be greatly appreciated. Write for illustrated circular today and make them happy later. Griswold Honey Co., Madison, Ohio.

FOR SALE—Well ripened clover honey, carlot or local shipments. Will be pleased to submit sample. Also new crop section comb honey, in carrier crates of four or eight cases. The Colorado Honey Producers' Association, Denver, Colorado.

FOR SALE—Delicious 'clover honey, \$7.80 case. Edw. Klein, Gurnee, Ill.

CLOVER and Buckwheat extracted honey, new sixties. D. H. Morris, Swanton, O.

FOR SALE—300 cases light amber holly, 300 cases No. 1 light amber thistle. C. I. Graham, Colusa, Calif.

HONEY AND BEESWAX WANTED

WANTED—HONEY and BEESWAX. Bee-keepers will find it to their advantage to communicate with us. Please send samples, state quantity available and prices. CALI-FORNIA HONEY COMPANY, Hamilton & Company, Agents, 108 W. Sixth Street, Los Angeles, California.

WANTED—Comb and extracted honey. Mail sample, state quantity and price.

Sherfick Farms, Shoals, Indiana.

WANTED—A car or less quantity of white honey in 60-lb. cans. Mail sample and quote lowest cash price for same. J. S. Bulkley, 816 Hazel St., Birmingham, Mich.

WANTED—Car lots honey; also beeswax, any quantity. Mail samples, state quan-tity and price. Bryant & Cookinham, Inc., Los Angeles, Calif.

CASH PAID FOR COMB AND EXTRACTED HONEY. Send samples of white and amber with best price delivered Oconomowoc.

C. W. Aeppler Company, Oconomowoc. Wis.

FOR SALE

VERY PROFITABLE BEE BUSINESS for sale in Canada. Sacrifice price. Address Box S, American Bee Journal.

FOR SALE 300 colonies bees and package business; all painted factory equipment; wired combs on full sheets foundation. Or, after January 15, will sell as nuclei or pack-age bees. L. L. Ferebee, Pineland, S. C.

SALE OR TRADE-Lewis-Markle four-frame extractor, 12" pockets. Cheap. Ohmert Honey Co., Dubuque, Iowa.

FOR SALE—100 ten-frame two-story Italian bees for \$500.00 on yard. W. A. Wiley, West Point, Miss.

FOR SALE—Failing health compels me to offer for sale my 700 colonies of bees, farm and small dairy herd, located on a Federal Irrigation project in Wyoming. This is an opportunity for a young master beekeeper to secure a large up-to-date outfit at far less than actual cost upon a substantial down payment and liberal terms. If sale cannot be made soon will need a young man next spring who is capable of handling the complete outfit with the view of eventually purchasing the property. John Hendricks, 410 S. Park Ave., Bloomington, Ind.

FOR SALE—Property, Sarasota, Florida, 2 lots, near water. Modest cottage, honey house, 10 colonies of bees, extractor, other equipment. Citrus trees. Terms, \$2,500.00 cash. Lily Moore, 210 N. Dillard St., Durham, N. C.

FRAMES—Standard Hoffman, \$3.65 per 100. Send for cut rate price list today. Northern Bee & Honey Co., Osceola, Wis.

SUPPLIES

BEST QUALITY bee supplies, attractive prices, prompt shipment. Illustrated catalog on request. We take beeswax in trade for bee supplies. The Colorado Honey Producers' Association, Denver, Colo.

PORTER BEE ESCAPES save honey, money, avoid stings; faster most efficient. Sample 15c. R. & E. C. Porter, Lewistown,

DIFFERENT, that's all. Written and published for the instruction of beekeepers. 52 pages of breesy entertaining beekeeping comment each month. One year, \$1.00; two years, \$1.50. Sample, 3e stamp.

The Beekeepers Item, San Antonio, Texas.

SAVE queens. Safin cages now 15c. Ten for \$1.00. Allen Latham, Norwichtown, Connecticut.

YOUR WAX worked into medium brood foundation seven and eight sheets to pound at 15 cents per pound. Fred Peterson, Alden, Iowa.

MISCELLANEOUS

PECANS — 1933 CROP. Buy your Xmas pecans at wholesale prices. Shelled halves, 5 lbs. \$2.00. Unshelled 10c lb. 15c for sample of either. Cash with order. Harvey Back, Box 1014, Muskogee, Ok'a.

IF YOU WISH to increase your honey crop for next year, write me. Delbert Lhommedieu, Colo, Iowa.

WE BUY DOMESTIC RABBIT SKINS. Price list free. L. I. Farm Prods., Rosedale, N. Y.

PLANS FOR POULTRY HOUSES — All styles; 150 illustrations. Tells you the type to build for your particular locality. Secret of getting winter eggs, and copy of "Inland." Send 25c. Inland Poultry Journal, Spencer, Indiana.

THE BEE WORLD—The leading bee journal in Great Britain and the only international bee review in existence. Specializes in the world's news in both science and practice of apiculture. Specimen copy, post free, 12 cents stamps. Membership of the Club, including subscription to the paper, 10/6. The Apis Club, Brockhill, London Road, Camberley, Surrey, England.

Washing Honey Bottles

In bottling honey, it is necessary to wash, or at least rinse, the bottles, even though they look perfectly clean. If the difference between the temperature of the bottles and of the water used is too great, some bottles will crack when put into the water. Those who use automatic washing machines have found that the safe difference in temperatures is 100 degrees. If the temperature of the glass is 60 degrees, for example, the highest safe temperature of the water is 160 degrees. S. F. Haxton,

Pennsylvania.

The POSTSCRIPT

GOSSIP ABOUT THE OFFICE IN THE MAKING OF THE MAGAZINE

John M. Davis is dead. Another of the leaders has gone from among us. I treasure the memory of a day spent with him many years ago in his apiary in sunny Tennessee. The showing of the picture, "Birth of a Nation" in Nashville, revived memories of days long past and he told me stories of the war between the states, of the bitterness which the South felt in defeat and of the humiliation of reconstruction and of the birth of the Ku Klux Klan. I had long been an admirer of John M. Davis, but since that day, I have been more so than ever before. That day he revealed to me many things not often shown and since then I have known him as a splendid type of the old time southern gentleman.

It is a rare privilege to know the leaders of our craft as friends, to visit them in their homes and to entertain them as guests in our own. I rejoice that it was my privilege both to visit in the Davis home and to entertain him as guest in mine. Living to the advanced age of 86, his work was done and we cannot regret his going. To our friend, hail and farewell. May we live as well and in passing be as worthy of joyous memory.

-:-

Fred M. Coyner, of Lees Summit, Missouri, reports that he has a small field of Korean lespedeza and that the bees were busy on it from about August first to tenth. Thanks, Mr. Coyner. We have many inquiries as to whether lespedeza is valuable as bee pasture, but very little information is available. Further reports will be welcome.

A correspondent wants to know what is a fair division of the honey crop where one man furnishes all the bees and equipment and another does all the work. So many factors enter into an arrangement of this kind that it is a hard question to answer. What do the readers say?

A most interesting visitor was John Mavie from England. (Our readers will recall his interesting article concerning the bees at Buckfast Abbey in our July issue.) It is rather startling to learn that an Englishman is producing fancy honey which he sells in New York. We have been inclined to regard English beekeepers as hobbyists who fuss and putter with a few hives for the fun of it. When an English beekeeper ships his honey across the ocean and sells it in our best market it is time to wake up and take notice. It is interesting to note that he uses the large hive. We can certainly learn something from a man who can ship honey from a foreign country and get twice as much for it in our markets as we get for our best. I take off my hat to him.

Leon Newton, of Orchard, Nebraska, calls attention to the risk to plant life when using chlorine gas for treating brood combs. He treated a large number of combs and killed the grass and shrubs for fifty feet around. Cherry trees lost their leaves. So many problems have arisen in connection with this treatment that few are left who are enthusiastic for its continued use.

Newton spends the winter months in Florida. When his bees are put away he finds it no more expensive to spend the winter enjoying the Florida sunshine than to remain in Nebraska and fight the cold. I visited him at his Florida home a couple of years ago and he returned the call on his way South last month. An increasing number of beekeepers are moving south each year at the close of summer. They will find a congenial chap at Delray Beach if they call on Newton.

O. A. Annexstad, of St. Peter, Minnesota, is making a collection of honey from different floral sources. He wants alfalfa, fireweed, aster, goldenrod, catsclaw, etc. Others wishing to exchange samples should write him. A number of my correspondents have started such collections.

It is better that a man be forgotten than that he be remembered for his errors. Huish, an English beekeeper whose books had a large sale nearly a century ago, is thus remembered. He was especially vigorous in denouncing the discoveries of Huber, and the chief interest in his book today is the errors which it endeavored to perpetuate.

It is probable that future events will greatly change the aspect of many things which are before us today. The present national administration is likely to be remembered as one of great success or ignominious failure, depending upon the outcome of present experiments. If I were to indulge a prophecy, I would guess that during the next presidential campaign the Democrats will be boasting of N.R.A. and apologizing for the farm crop destruction.

J. F. Diemer answers my question as to what happens when a sudden check of the nectar flow stops preparations for swarming. He says that he knows from several observations that the queen herself cuts a hole in the side of the sealed cell and stings the occupant while the workers drag out the larvae from unsealed cells. He still insists that worker bees never destroy sealed cells and that the queen never disturbs unsealed ones.

D. D. Stover stopped to see us on his way home to Mississippi after a ten-thousand-mile trip to visit the principal honey producing regions of the United States and Canada. Stover is very confident that better days are ahead for the beekeeper. He commented on the amount of advertising for such products as "Honey Bread" and "Honey Baked Ham" which is everywhere displayed.

While it is very evident that rising prices for honey will continue for some time, I very much doubt whether they will again reach the figure which prevailed in former days. So many large producers are getting an average of 150 pounds per colony and upwards, that they are content to sell at lower prices than in years gone by. The time when a man can live from the returns from a hundred hives of bees has passed.

George Gordon, of Fisher, Arkansas, sends me a specimen of what appears to be Joe-Pye Weed or Turnip Weed. He says it is known locally as stinking arris. It is one of the Eupatoriums, a large group of fall blooming plants of which there are forty or more species in this country. Joe-Pye Weed is a good honey plant and is very widely distributed but seldom does it grow in such profusion as do some of the others as white Snakeroot or Thoroughwort. It is mentioned in the book, "American Honey Plants" in the article on Boneset.

Now that several institutions are investigating the merits of honey in the diet of persons suffering with various disorders there are hints that startling announcements may be forthcoming. It is not impossible that some discovery on the part of the medical profession will start a new boom in beekeeping. Watch the doctors.

FRANK C. PELLETT.

ER

2 2

He

etc.

im.

col-

be

ep-

, is

de-

rest to

nge

lay. re. failnts. that

rats

arm

ens ions

obside ork-

in-

that

e to

the

ates lays the nev

ere

nev her

in

an

that

ears irns

ecinip

in and uch

too eri-

the vith

nce hat wil



YORK'S PACKAGE BEES **AND QUEENS FOR 1934**

The past season we devoted considerable time and expense to improving our strain of Ital-

ian bees and have everything in A-1 condition for the coming season. A larger number of colonies with abundance of stores and all headed with young select bred queens. Due to the trying times now upon us, we believe quality will lead and buyers should demand it. We are prepared

will lead and buyers should demand it. We are prepared to meet your demands for the highest quality which means more for your money plus service on any quantity.

We are in position to furnish large quantities of young tested queens during the winter months. Package bees ready in March. All prices subject to the Bee Shippers' Code. Write us and arrange for your bees now in advance of the season for early spring delivery as prices will not be lower.

We also offer prompt and efficient service on Lewis Beeware and Dadant's Foundation

YORK BEE COMPANY THE UNIVERSAL JESUP, GA.

LADY-LIKE CAUCASIANS

Our Mating Guarantee Is Your Protection

The stock is true. The breeders are well selected. Every queen is mated to a Caucasian drone.

Send for Free Caucasians Circular and 1934 Prices

Caucasian Apiaries, Brooklyn, Ala,

Wanted Shipments of Old Combs for rendering into Wax.

WRITE FOR FULL PARTICULARS THE FRED. W. MUTH CO. PEARL & WALNUT CINCINNATI, O.

EXTRA NICE

PAPER SHELL PECANS

. . . Write for Prices . . .

JASPER KNIGHT, Hayneville, Ala.

Quality Queens and Bees for 1934

Our output will be larger; prices and quality good as can be had. Get our prices before you buy next spring.

Merrill Bee Co., Buckatunna, Miss.
Mississippi's Oldest Shippers

Volume LXXIII

INDEX

1933

Advertising Honey-170, 173, 222, 387, 394,

447.

Agreement for Honey Marketing, Signers Postponed—471.

Agreement for Marketing Package, Bees and Queens—379.

Agreement for U. S. Marketing—470.

Albaugh's Optimism on Beekeeping—117.

All Around the Bee Yard—24, 58, 97, 137, 180, 233, 316, 357, 401, 440, 477.

American Honey Institute Honor Roll—229, 251.

American Honey Institute Notes—8, 22, 44, 121, 168, 207, 234, 251, 322, 365, 366, 441.

American Honey Producers' League—207.

American Honey Producers' League-207,

311.
Ants and Italian Bees Stage War—301.
Apiary, Manitoba—265.
Apples, Barrel of—126.
Associations Helpful—474.
Associations Should Tackle Markets—54.

Baby Nuclei—392.
Bacillus Larvae—464.
Barrels for Honey—294.
Baxter, Master Farmer—24.
Baxter, Master Farmer—24.
Bears Destroy Bees—295.
Bee as a Weapon—58.
Bee, as I See the New One—91.
Bee, as I See the Old One—48.
Bee Books—60.
Bee Culture History in Pennsylvania—409.
Bee Hives of Wooden Figures—214.
Bee Hunters—341.
Beekeepers in Roumania—162.
Beekeeping, A Living by—62.
Beekeeping in Farm Scale—160.
Beekeeping in Roumania with Dadant Hives—469.

—469.

Heekeeping Lesson for Twenty-Five Dollars—177.

Beekeeping, Supply Dealers and Manufacturers Listed—44.

Hee man of Old School—429.

Hee as Scouts—233.

Hees at High Altitude—388.

Bees, Best Race of—405. Bees, Breeding Under Control—128. Bees, Cellar Wintering of—20, 345. Bees, Drifting of—9.

Bees, Drifting of—9.
Bees, Future of—16.
Bees, Guided by Scouts—175.
Bees, Hauling of—56.
Bees, Hauling of—56.
Bees, Improving Our Race—17.
Bees in City—307.
Bees in Chimney—58.
Bees Increase Seed Yield—215.
Bees Increase Seed Yield—215.
Bees, Italians Preferred—92.
Bees, Market for in China—61.
Bees, Martial Spirit of—265.
Bees, Noisy—214.
Bees Produce Profit for Melon Growers—349.
Bees Rented by Orchardian—42

349.
Bees Rented by Orchardists—43.
Bees, Stingless—409.
Bees, Stingless—409.
Bees, Suffering of—337.
Bees, Suffering of—337.
Bees, Test of Caucasian and Italians—348,
386, 435.
Bees, Transferring of—60.
Bees, Trucking from South to Canada—384.
Bees, Variability in—388.
Bees, Variability in—388.
Bees, Variations in—215.
Bees Wintering with Top Entrances—54.
Beeswax, Low Rate of—309.
Beeyard, How to Lay Out—164.

BIBLIOGRAPHY-

"Agricultural and Industrial Progress in Canada"—337.

"Archiv Fur Bienenkunde"—168.
"A Short History of Bees"—367.
"Beekeeping Annual," England—163.
"Der Imkerfreund"—163.
"Extensive Treatise on Bees with Apicultural Guide Useful for Denmark and Sweden"—461.
"Guide for Management of Bees, Through the Year"—366.
"Honey Marketing in California"—393, 425.
"Honey Marketing in California"—395.
"J'Apprends L'Apiculture"—272.
"Joys of Beekeeping"—44.
"L'Apiculture Intensive Et L'Elevage Des

Reines"—344.

"La Radiesthesic au Service de L'Apiculture"—310.

"Money in Bees in South Africa"—445.

"Researches on Transmission of A. F. B.

Through Ovaries of Queen"—396.

"The Way of the Bee"—461.

"Zander's Birthday Book"—393.

Blue Kitchen, The Little—55, 98, 136, 178, 22, 266, 314, 356, 400, 439, 476.
Boy Scouts and Colorado Honey Producers' Association—163.
Breeding Honeybees Under Control—128.

BRITISH COLUMBIA-

Bee Experts for—310. Inspection in—295.

Brood nest, Relation to Super Room—219. Brood Poisoning of Bees—460. Buckeye Area, Honey Production in—390. Buckfast in Devon—254. Bulletins of Beekeepers—61. Bumblebee Embalmed in Brood Comb—436.

California, Disposal of 1932 Honey Crop-

California, Disposal of 1932 Honey Crop—
467.
Canada's Bounty on Farm Products—182.
Cans, Using Second Hand—265.
Cats Not Missing—15.
Carniolans, Are They Suitable for Chesapeake Bay—445.
Carniolans in Australia—397.
Caucasians, Pure From Impure—214.
Caucasians, Pure From Impure—214.
Caucasians, Test with Italians—348, 386, 435.
Cellar, Moisture in—312.
Cellar, Moisture in—312.
Cellar Wintering—20, 345.
Cell Building Hive—13.
Chantry, Thomas, Death of—168.
Chapel Bechive—264.
Chemistry of Honey—342.
Chlorine, Failure of—261.
Chlorine Gas, Dangers in Use of—18.
Chloroform for Killing Bees—80.
Clarification, Points in—385.
Clarifying Honey, Can We Afford to 7—161, 300, 478.
Clarifying Honey, In Defense of—264.
Clipping Queen Wings—251.

Clover, Alpha—15, 127.
College Fees Paid by Bees—120, 302.
Colloidal Constituents as to Turbidity of Honey—53.
Colloidal Constituents of Honey Influence Color Color—23.
Colorado Honey Producers' Association and Boy Scouts—163.
Color in Honey—23, 308.
Comb Honey—175.
Comb Honey as an Intestinal Corrective— Comb Honey in Extracted Causes Granulation—170.
Comb Honey Production with Modified Dadant Hive—137.
Comb Honey Reasons—94.
Comb, How Valuable is an old one—258, 347.
Combs, Artificial—469.
Combs Built on Outside of Hive—257.
Combs Built outdoors—306.
Comb Treatment, Does It Pay?—79.
Combs with Pollen and Honey Valued for Package Bees—19.
Consumption, Remedy for—464.
Convention, Beckeepers'—392.
Cooking School—258.
Crane's Poster—133.
Crop and Market Reports—31, 67, 103, 143, 187, 231, 275, 319, 363, 407, 444, 480.
Cushman, Samuel, Death of—173.
Cut Comb Honey Facts—14, 126.
Cyanogas, Properties of—162. Comb Honey in Extracted Causes Granula-

Davis, C. T., Birth of Son—365. Davis, J. M. and C. P. Dadant of the Old School—466. Davis, John M., Death of—424. "Death Camas," Cause of Bee Mortality— 381. Debts and Interest-261. Debts and Interest—261.
Defense of an Outlaw—176.
Discoloration of Honey—305.
Disease, Burning of—221, 251.
Disease Spreads Worse Near Cities—309.
Distribution by Truck—341.
Drifting of Bees—9, 208.

Editorials—10, 46, 82, 122, 166, 210, 252, 296, 338, 382, 430, 462.
Editor's Answers—26, 61, 97, 138, 179, 223, 269, 315, 358, 462, 438, 475.
Egg Moving Stunt—352.
Electrified Honey—298.
Entertainment, Bee Play—447.
Extracted Honey, Production Methods and Relation to Foulbrood—350.
Extractor, A Depression—313.

EXHIBITS OF HONEY-

British Columbia-443, 478. California—473. Illinois—49. Illinois—49. North Dakota—464. Washington—406.

Fair, Nebraska—62.
Fairies Help Honeybees—25.
Fire Blight Controlled by Sprays—165.
Fireweed—299.
Food, Wintering on Candy—366.
Foreign Marts Open to Northwest Honey—171.

FOULBROOD, AMERICAN-

Cooperative Control—460. Experience With—249. In Package Bees—259. New Name for—278, 346, 356, 387, 437, 464 Pictured-87 Treatment of or Burn-207.

Foulbrood, to Overcome European—19. Four H Club in Beekeeping—270. Frozen Honey—293.

Georgia, This Year in—267. Glass Packer—461. Golden Blossom Revue—132.

Hargitt to California—436.
Hauling Bees—56, 384.
History Bee Culture in Pennsylvania—409.
Hive, Cell Building—13.
Hive, Small Mating—268.
Hive Temperature—355.
Hives, Big Best—410.
Hives Damaged by Sap Sucker—87.

AMERICAN BEE JOURNAL

Honey Aboard Salesman's Ship—15.
Honey Agreement for U. S. Marketing—470.
Honey and Lucerne—294.
Honey and Nuts—219, 295, 473.
Honey and Pollen for Hay fever—391.
Honey as Gifts—472.
Honey at Grain Exhibition—250.
Honey at the Fair—313.
Honey Barrels—294.
Honey, Bread and Milk—304.
Honey, Bread and Milk—304.
Honey, Can We Afford to Clarify?—161.
Honey Candy—311.
Honey Chemistry and Prices—342.
Honey Clarification—300.
In Defense of—24.
Honey Colloidal Constituents Influence Color—23.
Honey Colloids Health Value—57. Honey Colloidal Construents Innuence Color—23.

Honey Colloids Health Value—57.

Honey Cnsumption on Illinois Farms—257.

Honey Crop and Market Service—281.

Honey, Dealer in Diversified—271.

Honey Diet for Anemic Children—468.

Honey, Discoloration of—305.

Honey, Disposal of California 1932 Crop—467.

Honey Draining from Cappings—471.

Honey E-Jax and its Maker—18.

Honey Electrified—298.

Honey Exporting and Domestic Business—465.

Honey Extracted Method and Relation to Honey Extracted Method and Relation to Foulbrood—350.

Honey, Feeding to Animals—181.

Honey, Fermented—436.

Honey, Fines Paid With—24.

Honey, Flavor of Poplar—57.

Honey, Frozen—293.

Honey, Grade for Baking—129.

Honey, Granulation of—132.

Honey Heating With Cold Pack Canner—387.

Honey, Helping With Cold Pack Canner—180. Honey, Granulation of—132.

Honey, Helping Help Itself—432.
Honey, Helping Help Itself—432.
Honey, How to Eat Comb—350.
Honey in Athletics—423.
Honey in Athletics—423.
Honey in Five Pound Packs—406.
Honey, Influence of Colloids in Granulation—134.
Honey in Glass, Rates of—385.
Honey in Blace of Money—90.
Honey Insures Successful Marriage—9.
Honey in Tubes—279.
Honey Jar, Straub's—351.
Honey, Loss in Emptying Cans—87.
Honey, Luxury Production Pays—336.
Honey, Marketing—21, 312, 388, 459.
Honey, Mildness of, Preferred—251.
Honey, Money for—52.
Honey on Consignment—395.
Honey Packing Requirements—428.
Honey Plant—87, 299, 393.
Honey Plant—87, 299, 393.
Honey Producing Areas of Manitoba—174.
Honey Producing Areas of Manitoba—174.
Honey Products—21.
Honey Products—21.
Honey Products—21. 216.
Honey Products—21.
Honey Proves Fatal for Bear—471.
Honey Recipes—9, 13, 21, 26, 44, 49, 55, 60, 62, 80, 98, 119, 131, 132, 133, 136, 163, 178, 209, 221, 222, 234, 257, 266, 277, 281, 294, 295, 307, 314, 316, 323, 344, 393, 400, 405, 432, 439, 472, 476, 477 344, 393, 400, 405, 432, 439, 472, 476, 477.
477.
477.
Honey, Ripe—335.
Honey Selling—21, 118, 346, 437
Honey Sweetened Whole Wheat Flakes—129.
Honey, Taste and Color—405.
Honey, Turbidity in Relation to Colloidal Constituents of—53.
Honey Vinegar—353.
Honey Week—164, 234, 322, 403, 441.
Honey, Weight Per Gallon—426.
Honey, What's Wrong With—398.
Honor Roll, American Honey Institute—229, 251.
Humming Birds As Honey Gatherers—268.

Humming Birds As Honey Gatherers—268. Hyssop—87.

Idaho, Honeyflow in—345. Illinois 4-H Team Wins—472. Irish Bee Journal, Editor's Death—460. Italians Preferred—92.

Jar, Straub's Honey—351. Joubert, Mrs. F. F., Death—183. Junior Beekeeper—25, 59.

Knight, Puzzle Guessed Across the Water-

L

Label, Does Yours Tell the Truth?-354.

Labels, Making Honey Attractive—399.
Laying Out a Bee Yard—164.
Laying Workers, to Be Rid of—129.
Letters for Advertising and Marketing—394.
Levulose (Honey) in Athletics—423.
Locality Differences in Package Bee Industry—7.

M

Macey's Store With Honey—170.
Machine, Let It Do Your Work—88.
Magic in Burning—473.
Manitoba Honey Producing Areas—174.
Marketing of Honey—21, 312, 388, 459.
Mead, Recipe for—464.

MEETINGS AND EVENTS-

American Honey Institute—121, 479.
American Honey Producers' League—28, 121, 479.
Apiary Inspectors—121.
British Columbia—318, 442.
California—45, 442, 445, 478.
Honey Producers' Marketing Agreement Committee—442.
Idaho—182, 227, 277, 443.
Illinois—182, 362, 365, 403, 404, 442, 478, 486. 486. Indiana—28, 81. Iowa—442. Kansas—277. Kentucky—28. Louisiana—62, 479. Manitoba—28. Maryland—45. Massachusetts—443, 479.
Michigan—29, 94, 302, 478.
Missouri—404.
National Convention—45.
Nebraska—63.
New Jersey—99.
New York—28, 182.
North Carolina—227.
North Dakota—235, 486.
Northwestern States—139.
Ohio—28, 277, 404.
Oregon—442.
Pennsylvania—28.
Rhode Island—99.
Saskatchewan—360.
South Carolina—182.
Texas—29, 361. 443, 479. Massachusetts-South Caronna—152.
Texas—29, 361.
Utah—443.
Virgina—235, 443.
Washington—45, 81, 226, 360, 442, 443.
478. Wisconsin—45, 442. Wyoming—81, 99, 442.

Melon Growers Profit from Bees—349.
Mice Damage in Apiary—87.
Mice, How to Keep Out of Hives—466.
Michigan Snap Shots—437.
Millen, F. Eric, Death—299, 344.
Miller, Mrs. C. C., Death—169.
Mother's Day—127.
Moths Routed by Strong Colonies—176.
Moving Bees—171.
Munro J. M. Death—301. Moving Bees-171. Munro, J M., Death-301.

N.R.A. Honey Code-403.

NATURE RAMBLINGS-

Catkins-176. Tulip Tree-213.

Nectar, Changes from Flower to Hive—272. Nuclei, Baby—349.

OBITUARY-

BITUARY—

Beck, Baptist—306.
Beuhne, F. R.—396.
Chantry, Thomas—168.
Cushman, Samuel—120, 17:
Davis, John M.—424.
Digges, Rev. J. G.—399, 46
Fooshee, R. R.—139.
Hummer, Geo. A.—434.
Joubret, Mrs. F. F.—183.
Millen, F. Eric—299, 344.
Miller, Mrs. C. C.—169.
Munro, J. M.—301.
Reed, J. H.—183.
Ross, Frank—478.
Weiss, Lawrence—313.
Wilson, Miss Emma—169.
Wright, W. D.—168. 399. 460.

Opening Hive—389. Orchardists and Beekeepers Should Cooper-ate—302. Orchardist Renting Bees—43.

Package Bees and American Foulbrood-259.

ER

94. us-

28

ent 178.

443.

272.

oper-

-259

Package Bees and Queens Marketing Agreement—379.

Package Bees and Queen Supersedure—218.

Package Bees in Saskatchewan—86.

Package Bees, Leaving Alone—50, 170.

Package Bees, Locality Differences—7.

Packing Honey by Machinery—88.

Packing Honey Requirements—428.

Passageways Blocked—9.

Pettit, Morley, Marries—45.

Piana's Children in Bee Yard—393.

Pickles, Hollyhock House—477.

Plea for Mercy—310.

Pollen from Combs—466.

Pollen from Combs—466.

Pollination, Business of—95.

Pollination of Fruit Trees—84.

Pollination of Rhodera—22.

Postscript—34, 70, 106, 148, 192, 236, 280, 324, 368, 412, 448, 482.

Potter, How Howard Financed College Career—120.

Price Cutting, Eliminate—303.

Price for Quality—357.

Prices of Honey—207, 209, 321, 342, 425, 428.

Producing Honey in Poisonous Buckeye Area—390.

Production, Handling and Selling Honey—216.

Production of Honey and Costs—343.

Propolis—313.

Propolis From Buds—264.

Puzzle Pictures—81, 119, 163, 266, 251, 295, 337, 381, 425, 461.

Queen Bee, Eight Inches Long—86.
Queen Breeders, Pledge of Alabama—120.
Queen Cells, Getting Without Grafting—222.
Queen, Finding of—294, 359.
Queen Rearing, Advanced Methods—51.
Queen Rearing Bosh—340.
Queen Rearing in New Zealand—258.
Queens and Rearing of Them—205.
Queens, First Class Rearing—221.
Queens, Getting Them Mated—124.
Queens, Rearing Your Own—93.

Radio Broadcasts—131, 132.
Rates of Honey in Glass—385.
Rauchfuss System—263.
Rea, Accident in Family—119.
Rearing Queens—51, 93, 205, 221, 340.
Reed, J. H., Death—183.
Requeening Cross Bees—395.
Requeening Laying Workers—263.
Resolutions—207.
Ripe Honey—335.
Roadside Stands—13, 346, 347, 351.
Robbing Observations—173.
Roumania Beekeeping—162.

Sainfoin Seed—257, 265. Salt for Honey Gathering—461. Schad Brothers Honey Market—298. Scout Bees, Experience With—262. Selling Honey—346.

SHORT COURSE-

Illinois—28. Indiana—28.

Indiana—28.

Skunks, Remedy for—351.
Smoker Fuel—350, 399.
Spiders in Hives—55, 119.
Spray for Potatoes a Menace—361.
Spray Poisoning—310.
Sprays—80.
Sprays—80.
Sprays—61.
Spring Increase—127.
Stem Borer—135.
Stepp's Transfer—164.
Sting Out of Jewelry Tax—15.
Straub's Honey Jar—351.
Strong, Entomology Chief—424.
Sugar, Reduction of—162.
Sulphuric Acid Used Safely—96.
Sumac, Praise of—263.
Supers, Dadant—15.
Swarm Box—304.
Swarm, Disease from—351.
Swarm on Hydrant—434.
Swarming, Way to Check—214.
Swarming, Way to Check—214.

SWEET CLOVER-

Illinois—276, 434. Western Oregon—12.

T

Tank and Furnace for Wax Rendering-212.

Tank of Honey in Car—346.
Temperature of Hives During Summer—355.
Tool Case for the Outyard—170.
Transfer, Stepp's—164.
Transferring Bees—60, 127, 128.
Truck, Beekeepers' Specia!—262.
Trucking Bees from South to Canada—384.
Tulip Tree—125, 213.
Turbidity of Honey—53.
Turnbull, Winter Apiary of—397.
Two Antiques—464.

Vinegar of Honey—353. Vitamin A in Honey—131.

Washing Honey Bottles—481.
Wasps, Fierce Toward Aliens—266.
Wax, Rendering With Melting Tank and Furnace—212.
Weiss, Lawrence, Death—313.
Wesson Oil and Honey—9, 54.
Wilson, Miss Emma, Death—169.
Who Is He?—81, 119, 163, 206, 251, 295, 337, 381, 425, 461.
Whole Wheat Flakes Sweetened With Honey—129.
Wintering Bees —54, 389.
Wintering Bees at High Altitude—396.
Wintering Bees in Cellar—20, 345.
Wright, W. D., Death—168.
Wyoming, Entomologists' Office—162.

York's Illness-299.

ILLUSTRATIONS

Advertising Honey Billboard—311. Apple Blossoms—95, 109, 153.

APIARY OF-

Austin, Ed. W.—62. Bosler—208. Buckfast in Devon—254, 255. Busch, H. R.—258. Eldred, M. G.—88. Eldred, M. G.—88.
Experiment Station, Saanichton, B. C.—84, 85.
McCutcheon Bros.—437.
McGlynn's—172.
Maison St. Joseph, Manitoba—216.
Manitoba—265.
Pahlow—208.
Turnbull, W. H.—397.
University of Wyoming—208.

Apiary With Dog Kennel-37.

Bass, Mr., and Crew—429.
Bee Fossil—48.
Beehive Form of Chapel—264.
Beehives of Wooden Figures—214.
Bee Tree—341.
Bees Packed in Tennessee—464.
Blight Control Enclosure—165.
Blossoms With Pollen—96.
Bottling Machine—256.
Bumblebee Embalmed in Brood Comb—436.
Burr-comb Blocking—9.

Carr, E. G.—163.
Catkins—176.
Clematis Vine—329.
Clover As We Like It—197.
Combs Built Outside of Hive—257.
Crocus of Spring—71.
Cushman, Samuel—173.

Dadant, C. P.—17.
Dadant Hives in Roumania—469.
Davis, J. M.—424.
Davis & Dadant—466.
Dean, Clarence—302.

Honey Production—386, 387. Queens' Egg Production—387.

Eldred's Honey Packing System—88, 89, 90. Ernst, B. W.—129. Exhibits of Honey—49, 464, 473.

Finland Bee Hives in Spring-220. Fireweed—299. Floyd, L. T.—206. Four-H Team, Illinois—472. France, N. E.—337.

Garden in Summer—285. Golden Blossom Revue, Cast—132. Grafting House, Buckfast—255.

Hauling Bees—56, 96. Hazelnut Blooming in Snow—220. Hendrickson, L. W.—18. Hetherington Frame—429. Hetherington Frame—429.
Hive-cell Building—13.
Hive on Log—128.
Hive on Posts—392.
Hive Stands Sloping—162.
Honey Butter—302.
Honey-E-Jax Shop—18.
Honey Electrified—298.
Honey from Bee Tree—341.
Honey Helps—432.
Honey House, Maison, St. Joseph—217.
Honey House, Portable—172.
Honey Jar, Straub's—417.
Honey Label—52, 354.
Honey Roadside Stands—13, 346, 347.
Honey Roadside Stands—13, 346, 347.
Honey Tanks, Buckfast—256.
Honey Tank on Car—346.
Hyssop—87.

Jager, Father Francis-295.

Kildow, A. L.—381. Knight, Jasper—81.

Latham, Allen, and J. Smith-340. Leow, Emery, With Honey Jar-388.

Machinery for Packing Honey—89.
Maison St. Joseph, Manitoba—216.
Manitoba, Map of—174.
Manley, R. B.—52.
Mating Hives—124.
Meeting in Kansas—404.
Millen, F. Eric—344.
Montgomery, Prof., and Jay Smith—124.
Munro, J. M.—301.
Myers and Wilkins Opening Hive—389.

NATURE RAMBLINGS-

Catkins—176. Tulip Tree—212.

Nielsen Children at Tea Table-373.

Package Bees—7.
Pear Trees Enclosed in Wire Netting—165.
Peewee Hive—124.
Pellett, F. C., and Wesley Potter—251.
Piana, Goetano's Children in Bee Yard—393.
Picture to Jewelers—15.
Pollination Under Control—85.
Poster Design—133.
Potter, Howard—120.
Puzzle for Children—59.
Puzzle Pictures—81, 119, 163, 206, 251, 295, 377, 381, 425.

Queen Cells-51. Queen Mating Yard-255.

Rauchfuss, Herman—119. Roadside Stands—13, 346, 347. Rose, Wild—241.

Schad Bros. Honey Market—298.
Schumacher, Hans—465.
Schoth, H. A.—12.
Smith, Jay—51, 124, 340.
Smith, Ruth R.—25.
Stem Borer—135.
Straub's Honey Jar—351, 417.
Supers Piled Up—267.
Supers, Top As Mating Chambers—263.

Hopkins, I. S., 387 Hopkins, O. S., 399 Hotek, Robert, 214 Hull, W. H., 43, 57, 95, 164, 214, 262, 265, 311, 341, 357, 410, 429, 464

T

Insinger, H. A., 304 Ireland, F. W, 265

Jensen, N. C., 44 Johnson, T. C., 221 Jones, C. R., 323

Kalthoff, Carl, 219, 321 Keck-Wiggins, Lida,

55, 98, 136, 178, 222, 266, 299, 313, 314, 356, 400, 439,

Kelty, R. H., 302 Kouba, A. H., 251

L

Latham, Allen. 205, 344, 349, 351, 359
Lesser, F. W. 312
Lewis, T. M. N. 251
Lipsett, H. J. W., 54
Litteljohn, C. M., 15, 171, 271, 299, 313, 406, 443, 472
Lothrop, R. E., 23, 53, 134, 293, 300
Lovell, J. H., 22
Lyle, Clay 434
Lyons, Luella B., 447

McCain, R. B., 301,

McCormick, E. J., 364, 405 McGlynn, P. J., 172 Madison, F. H. 437 Manley, R. B., 52, 218, 265, 336, 350, 410, 464 Marvin, Geo. E., 426 Mavie, John, 254 Meuret, F. L., 176, 310

310 Miller, E. S., 87, 129, 162 Milum, V. G., 258,

276 Minall, H. J., 86 Mitchener, A. V., 174 Moore, R., 473 Morehouse Bros.,

Morehouse, B. L., 79 Morehouse, Herbert,

Mote, Don C, 442

N

Neill, I. L., 237, 361, 443, 479 Neilson. J. A., 295 Neuman, R. C., 263 Nielsen, Mrs. Benj., 258, 316, 344, 350, 425, 477 Nolan, W. J., 128

0

234 Orr, L. E., 215 Osborn, J. M. 313

P

Oldenburg, C. J.,

276

McCormick, E. J.,

Swarm Box-304. Swarm on Hat-311. Swarm on Hydrant-434. Sweet Clover, Oregon-12.

Tank, Honey on Car—346. Tank, Wax Rendering—212. Transferring Bees—60. Truck for Beekeeprs—262. Truck Load of Bees—384. Tulip Tree Blossom—213. Turnbull's Apiary—397.

Vinegar Barrel-353.

Waffle Time and Honey Time—1. Watson, Dr. L. R.—48, 91, 130, 425. Whole Wheat Flakes, Ernst—129. Wilkins and Meyers Opening Hive—389. Wilson, Miss Emma—169.

CORRESPONDENTS

A Abeler, Geo. L., 478 Ackre, Conrad, 347 Adamson, Mrs. E. R. 264 Albaugh, Harold, 117 Alfonsus, E. C., 168, 335, 468. Alsobrook, J. R., 119 Austin, Ed. W., 62

B Babcock, T. E., 171 Baker, J. L., 394 Baldwin, F. M., 267 Ballantyne, J. B.,

- Bartlett, M. A., 347 Beach, Frank, 212 Belton, W. H., 265 Benicewicz, Anthony,
- 395. Betts, Annie D., 233 Birchard, Jas. H., 261 Blackbourn, B., 39 Blackhurst, A. O.,
- Bogdanoff, Alexander, 220
 Bowman, A. Wm., 19, 337
 Brand, W. T., 264
 Brittain, Chas. 303
 Brown, Ed. G., 345
 Brown, W. A., 207
 Brumfield, L. F., 351
 Burnside, C. E., 460
 Burrill, A. C., 306
 Busch, H. R., 258
- Cale, G. H., 24, 58, 97, 137, 180, 207, 209, 233, 316, 357, 401, 440, 477
 Card, W. T., 263
 Carr, Elmer G., 60
 Carroll, Elmer, 428, 436, 437, 459.
 Ch'en, J. S., 173
 Cherrylane Apiary, 341, 389
 Chiders, L. F. 347
- Childers, L. F. 847 Christie, Dr. G. I.,
- Christie, Dr. G. I.,
 344
 Clark, W. L. 182
 Coffey, H. E. 392
 Collins, Roger, 388
 Corkins, C. L., 20,
 162, 208, 348, 386,
 435, 470, 471
- D Dadant, C. P., 10, 17, 46, 82, 122, 132, 166, 210, 221, 252, 296, 338, 382, 430,
- 462 Dadant, M. G., 31, 67, 103, 143, 187, 231, 275, 319, 363, 407, 444, 480 Darby, M. E., 474

Davidson, Norman, 434 Davis, T. S. 40 Demuth, Geo. S., 175, 183

- 175, 183
 Dildine, Thos., 281
 Dillon, G. P., 161
 Dodge, N. N., 18,
 135, 170, 183, 222,
 268, 354, 432
 Doe, Mrs. L. A., 405
 Dumon, J. E., 437
 Dunham, W. E., 355,
 443, 479
 Dunn, W. J. 464
 Dye, A. G. 57
- Eastman, W. H., 214 Eckert, J. E., 9, 87 Eldred, M. G., 177 Elliott, J. C. 222 Eremie, N. G., 272, 469 Ernst, B. W.,
- Ferlin. Rev. John. 49
 Ferreira, Joseph, 85, 95, 233
 Fields, Austin, 262
 Finley, W. L., 423
 Flint, L. S., 163, 442 F Floyd, L. T., 384,
- 473
 Fontaine, Edmond,
 294, 445
 Ford, E. A., 298
 Fruechte, John, 56
 Fullerton, F. H., 61,
 310, 318, 442, 443
 Funk, Clarence, 9 G
- Gertler, S. I., 293 Gilbert, C. H., 19 Gilbert, Geo., 312 Givin, James, 207, 404 Gray, John, 353 Greenleaf, W. C., Grimm, P.,
- H Hahman, Frederick, 346, 356, 409 Hambleton, Jas. I., 379 Harker, L. S., 343 Harrison, Geo., 119 129, 169, 206 Hawkins, Kenneth, Haxton, S. F., 21, 87, 170, 346, 481 Hickel, Oliver, 9, 307 Hiett, A. D., 235,

443 Hilbert, J. E., 126 Hodgson, H. G., 471 Hofmaster, Chas., 278, 436

Paddock, F. B., 121 Paine, H. S., 23, 53, 134, 300 Parks, H. B., 362 Parks, Lewis, 22, 294, 307, 365 Patrick, Pearl H., 298 298 Peifer, Vincent, 270 Pellett, F. C., 34, 70, 106, 148, 192, 236, 268, 280, 324, 368, 409, 412, 448, 482

Pering, A. H. 50, 170, 352, 471 Perrins, Glenn, 302, 381, 443 381, 443
Petersen, P. 58
Peterson, S. F., 313
Petropoulos, Antonios, 398
Pfeiffer, G. H., 397
Pile, David, 19
Pineault, Bro. T.,
216 216 Powell, J. W., 391 Pritchard, Mrs. J. Irl, 400

Ramsey. R. J., 305 Rhapstock, Carl G., 14, 15 Rogers, H. S., 388 Ronayne, John, 388 Rosen, Dr. H. R., 165

- 8 Sanborn, D. G., 175 Sanders, Hy. W., 425 Schroers, P. A., 307 Schrutek, Anna, 234 Schuette, H. A., 308 Scullen, H. A., 12 Sechrist, E. L., 80, 425 Sechrist, E. L., 80, 390
 Smith, Bryan, 349
 Smith, Jay, 51, 93, 124, 268, 340
 Smith, Ruth R., 25, 59
 Southborn, D. G., 445
- Southworth, W. P., 302, 428 Spangler, N. T., 133 Stepp, W. E., 128, 309 Straight, E. M., 84 Sturdevant, J. H., 54, 86, 94, 164, 259 Swigart, D. C., 176
- T Taylor, Lavonne, 472 Teron, I. C., 351 Todd, F. E., 390, 467 Traxler, Scott M., 137 Tufft, Tufft, J. E., 465 Turrell, Frances G.,

V Vansell, Geo. H., 87, Veith, Bro. Alphonse 127, 225, 405 Voorhies, E. C., 467

W Wady, H. J., 16 Walker, C. R., 396 Watson, Dr. Lloyd R., 48, 91, 130 Weisner, H. E., 304, 396 Whelan, Don B., 350 Whitcomb, Warren Jr., 7 Whiting, Ivan, 366, Wilder, J. J., 341 Williams, Kathleen, 404 Wilson, H. F., 335, Wilson, R. I., 466 Wood, C. W., 393, 437 Woodard, M. R. & Sons, 387 Woodman, A. G., Worthington, A. L.,

Yaple, Paul,

Meetings and Events

(Continued from page 479)

Beekeeping Deserving of Credit

The following is a resolution presented and passed unanimously by the Commercial Honey Producers assembled in convention at Chicago, Illinois, on October 13-14, 1933, for the information of those concern-

Whereas, It is the opinion of the Commercial Honey Producers assembled at this convention that commercial honey production is an important agricultural industry in the United States, because it is known that in addition to the great quantities of honey sold in relatively small quantities, thousands of carload shipments enter the wholesale market annually.

Therefore, those persons or groups of persons engaged in and dependent upon commercial honey production as a means of livelihood should be entitled to the same consideration under the provisions of the Regional Agricultural Credits Corporation as are all other agricultural industries.

Therefore Be It Resolved, That this convention held under the auspices of the American Honey Producers' League at the St. Clair Hotel, Chicago, Illinois, October 13-14, 1933, go on record as requesting a careful consideration of the honey industry and a reclassification of the same as a strictly agricultural pursuit.

And Be it Further Resolved, That this convention assembled specifically requests that the Regional Agricultural Credits Corporation grant loans, based on actual value of holdings, to Commercial Honey Producers on the same basis as loans are granted to all other agricultural industries.

Education at Home

Beekeepers are reminded that during the long winter evenings they may go to school in their own homes and study under the direction of well trained specialists of a State Agricultural College, at a nominal cost. This opportunity is avilable not only to the older folks but also to the younger people who are unable to go to school this year.

The only requirement for enrollment is that a person desires to capitalize on his own thinking power. To such persons many agricultural subjects are offered including Beekeeping.

The Department of Home Study Courses, State College Station, Fargo, North Dakota, will be glad to send you complete information about this service.

Read and enjoy your winter's rest. Renew your Journal subscription now at a low combination price. See advertisement, page 456. AMERICAN BEE JOURNAL :: HAMILTON, ILLINOIS ER

by asgo, 33,

the emererant ted in of annts lly. ups ent ion be

as es. his ces rs' hi-33, ful try as

nat lly ulns, to the

aray and cell criest. aly the

to er. ral ee-

dy go, nd his